The Northwestern Miller

Volume 248
Number 9

NOVEMBER 28, 1950

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The Northwestern Miller

ESTABLISHED IN 1873

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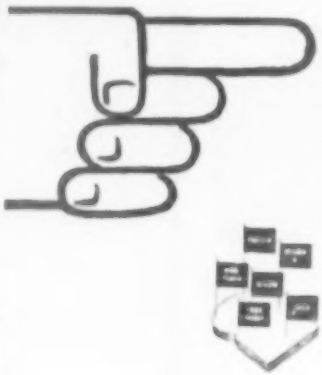

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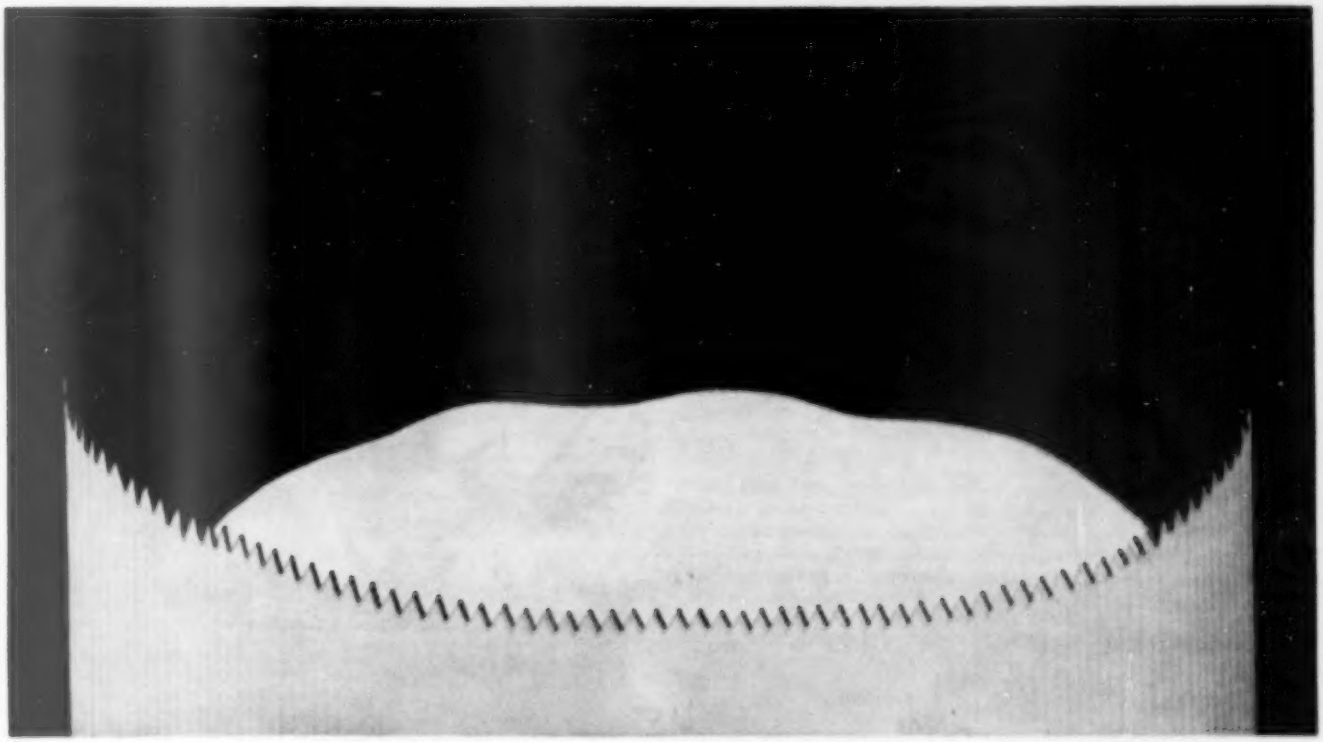

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BILL STERN TELLS ANOTHER SPORTS STORY

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Many years ago there came to the United States, a young Canadian with an ambition to become a priest. However, while a student in Canada, he had become quite an all-around athlete. So, when he prepared to complete his studies for the ministry at Springfield College in Massachusetts, he was persuaded to try out for the football team. The team was coached by Amos Alonzo Stagg, who curiously enough, once had studied for the ministry, but gave it up to follow a career in sports. The divinity student made the college football team as a center, and around the end of the nineteenth century became quite a well-known player.

When his football days were over, he decided to devote the rest of his life to the work of God. But his football coach persuaded him to remain at college as an instructor in physical education. And because he did, the sports world became enriched with a new game . . . a game so popular that about one hundred million people play it and watch it! For the name of that football player who gave up the ministry for sports was James Naismith. And the game he invented was . . . basketball!

Now there was a brainchild that really grew up! Unfortunately, however, baking businesses don't grow spontaneously . . . it takes day in and day out top quality in the goods that bear your name. That's why it will pay you to use a premium quality Commander-Larabee flour in your shop. You can *see for yourself* the difference these finer flours make, not only in the loaves you bake, but in the way you bake them! You'll bake bold, fine-textured loaves of the same top quality day after day, *without* the profit-eating production shifts and formula-juggling that come with ordinary flours. Find out for yourself . . . put the Commander-Larabee flour of your choice on your next flour order!

WHEN PERFORMANCE COUNTS . . .

Commander-Larabee Milling Company

GENERAL OFFICES | MINNEAPOLIS • 2 • MINNESOTA

Answer to "Fattening Phobia" Seen

LEVERTON WEIGHT REDUCTION STUDY HAILED BY INDUSTRIES

Informal Meeting of Millers and Bakers Planned Dec. 15 in Chicago to Discuss Possible Ways to Use New Research Data

MINNEAPOLIS — The answer to one of the breadstuffs industries most important problems — the "fattening phobia"—was seen by observers here when an illustrated report of the weight reduction study which disapproved the popular idea that bread is fattening was presented by the Millers National Federation and the Wheat Flour Institute at the Radisson Hotel Nov. 21. Herman Steen, vice president and secretary of the federation, presided at the meeting as the colored slides depicting the study results were shown to mill representatives, bakers, home economists and dietitians.

Bakers, Millers to Meet

Following the presentation plans were made for a joint discussion by millers and bakers of a program designed to put the "bread-is-not-fattening" story before the nation's millions of bread users. Wheat Flour Institute officials, the chairman of the bakery relations committee of the Millers National Federation and the chairman of the millers relations committee of the American Bakers Assn. will meet at the Union League Club in Chicago Dec. 15 for an informal discussion of plans.

G. Cullen Thomas, General Mills, Inc., Minneapolis, is chairman of the federation committee and Fred Cobb, Cobb's Sunlit Bakery, Green Bay, Wis., is head of the ABA group.

Dr. Ruth M. Leverton, professor of nutrition research at the University of Nebraska, was in charge of the eight-week study and first presented the report at a meeting of the American Dietetic Assn. in Washington in October.

(EDITOR'S NOTE: Results of the weight reduction study were reported in a news story which appeared on page 9 of the Oct. 24 issue of The Northwestern Miller.)

Howard Lampman, executive director of the Wheat Flour Institute, discussed the significance of the report at the Nov. 21 meeting here following its presentation by Miss Gwendolyn Lam of the institute staff. He described a printed folder which has been designed to tell the story of the weight reduction study to the consumer in simple, understandable language and suggested possible means by which the point of the story—proof that bread itself is not fattening—might be brought to the attention of the millions of bread users.

Publicity Program Explained

Mr. Lampman reported that the Wheat Flour Institute is embarked on an extensive publicity campaign using the results of the Leverton study. The story was carried on the national news wires of the Associated Press and the United Press and was widely used, he said. He also cited a story on the subject carried by Newsweek magazine and indicated that Look magazine was interested in the story for a future issue.

The institute's publicity campaign is continuing with additional releases to smaller newspapers and professional magazines.

The five field representatives of the institute are using the color slide presentation of the Leverton research for showings before "every possible pilot group of leaders in thought and action," Mr. Lampman continued. The slides will also be made available to the baking industry and to teachers, nutritionists, dietitians and professional groups.

Wheat Flour Institute advertising to teachers, home economists, dietitians, doctors and health workers will feature the Leverton study, Mr. Lampman reported.

The title of the 8x11 in. folder, prepared to tell the Leverton story as a direct mail piece, is "Common Sense Weight Reduction." Mr. Lampman suggested the possibility of using the printed piece as a sack insert for millers and as a wrapper insert for bakers. He also suggested that it would be a good piece to offer in consumer advertising about bread.

The need for overcoming the "fattening phobia" in order to remove one of the biggest obstacles in the road of increased bread consumption has long been recognized by milling and baking industry leaders. This problem was highlighted in a summary of research studies among consumers and nutrition authorities presented in 1948 by the Long Range Program Committee of the Millers National Federation.

"The frequency with which people voluntarily mention the fattening tendency of bread products supports the conclusion which has been drawn earlier in this report, that the words 'bread' and 'fattening' are closely linked and that this presents a very real problem to the milling industry's promotional activity," the report pointed out.

"Eat and Grow Slim"

The idea that bread is fattening has previously been attacked with considerable success by the "Eat and Grow Slim" booklet distributed by the American Institute of Baking. Prepared by Mrs. Gertrude Austin, AIB nutritionist, thousands of copies of the booklet have been distributed direct to consumers and through the medical and home economics fields. The booklet offers tips on reducing and presents a sample menu in which three slices of enriched bread are suggested each day.

"Some people are surprised to see bread in a reducing diet," Mrs. Austin writes in the booklet. "But we are not talking about freak diets; we are talking about balanced diets of restricted caloric intake. In such a diet bread, if appropriately restricted, finds an important place.

"Enriched bread, in addition to some of the needed calories, provides more than its share of three important B vitamins (thiamine, riboflavin and niacin) and iron. Bread also furnishes appreciable amounts of protein which the body needs for muscles.

"Yes, you can eat bread at all three meals because it goes so well with other foods. Then, too, reducing diets have many bulky foods such as raw salads, vegetables and fruits. Bread mixes with these, makes them smoother and makes digestion easier."

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Pennsylvania Meeting to Hear Morris Sayre

PHILADELPHIA — The keynote address to the Pennsylvania Bakers Assn. at the Jan. 21-23 convention in Pittsburgh will be given By Morris Sayre, president of Corn Products Refining Co. and president in 1949 of the National Association of Manufacturers.

Gay S. Beaver, Beaver Bros. Baking Co., chairman of the program committee, has also announced that the Jan. 22-23 morning sessions will be devoted to association activities with speakers on topics of importance to the industry. The Pittsburgh Bakers Courtesy Club and allied trades division will sponsor the president's reception the evening of Jan. 21 and the convention will close with a banquet Jan. 23.

—BREAD IS THE STAFF OF LIFE—

DEAN ACHESON TO SPEAK AT ANNUAL GTA MEETING

ST. PAUL—Dean Acheson, secretary of state, is scheduled to speak Dec. 12 at the annual meeting of the Farmers Union Grain Terminal Assn. in St. Paul, association officials announce. Also addressing the meeting will be Charles F. Brannan, secretary of agriculture.

The talks by the two cabinet members will highlight the three-day meeting of the grain cooperative which opens Dec. 11. Some 3,000 delegates from Minnesota, Montana and the Dakotas are expected to attend.

M. W. Thatcher, GTA general manager, pointed out that Mr. Acheson's appearance will depend on whether events permit him to leave Washington.

—BREAD IS THE STAFF OF LIFE—

JOINS LEVER BROTHERS

NEW YORK—E. Lee Talman has been elected administrative vice president and a director of Lever Brothers Co., Jervis J. Babb, president, has announced. He has been treasurer of the Coca-Cola Co. since 1947, and will assume his new duties Jan. 1.

REDUCING MEALS—Typical of the meals offered in the scientific, low-cost reducing diet used by Dr. Ruth M. Leverton in her weight reduction study are those shown above. Dr. Leverton, professor of nutrition research at the University of Nebraska, used a 1,200-calorie diet that included meat, milk, fruits and vegetables as well as bread in every meal. The breakfast (above, left) included one half cup of orange or grapefruit juice, one slice enriched bread, one teaspoon butter, one poached egg, one glass of skim milk and a cup of black coffee. For a typical lunch (above, center), the reducers had two slices enriched bread, one teaspoon butter, one glass of skim milk, a sliced orange, a shredded carrot salad and a cup of black coffee. One of the three dinner meals of the diet (above, right) included one third pound cube steak, a small boiled or baked potato, lettuce salad, enriched roll with butter, one glass of skim milk, one small dipper of fruit sherbet and a cup of black coffee.

DURUM KING—Victor Sturlaugson (left) president of the North Dakota State Durum Show, presents the open class trophy furnished by the Greater North Dakota Assn. to M. D. Wolf, Hampden, N.D., (center) whose sample of Stewart durum won first place and grand championship. Maurice L. Ryan (right), St. Paul, Minn., vice president of the National Macaroni Manufacturers Assn., presents Mr. Wolf with his organization's trophy, acclaiming him durum king of the nation for 1950.

Macaroni Manufacturers Take Part in 13th North Dakota Durum Show

LANGDON, N.D.—M. D. Wolf of Hampden, N.D., was crowned winner of the 13th annual North Dakota State Durum Show Nov. 11. A sample of Stewart durum, testing 65½ lb. was declared the best in a field of 284 entries, the second highest number of entries in the history of the durum show, despite a generally poor crop year and adverse weather conditions which delayed the opening of the show for a day.

As the winner of the sweepstakes competition for the best in the show, Mr. Wolf was awarded a special gold plaque presented by the National Macaroni Manufacturers Assn. He also received an engraved silver trophy for finishing first in the Class I North Dakota Open Championship class.

Other winners in the show included John P. Dick of Munich, N.D., who won first place in the certified division; Roy Rutiedge of Langdon, last year's sweepstakes winner, who bested all entries in the Professional Section; Robert Lebrun of Langdon, who topped Future Farmers of America contestants, and Dale Sturlaugson of Langdon who won first place in the class for 4-H clubs.

The Stewart variety of durum again proved its prize-winning capabilities by capturing 12 of the 19 awards made at the show. Seven prizes went to contestants who entered Mindum samples. A total of 145 Stewart samples was entered in the competition with Mindum close behind with 132 samples. Seven Carleton samples were entered, but failed to win the approval of the judges.

Seven counties from the North Dakota durum "triangle" were represented in the contest, including Cavalier, Nelson, Ramsey, Walsh, Grand Forks, Benson and Towner.

Attendance at the show was held to less than 1,000 by icy roads, blizzard conditions and subzero temperatures which struck the Langdon area and most of the Northwest during the week. Several speakers scheduled to be heard at the show had to cancel their appearance because of the weather, including Governor-elect C. N. Brunsdale.

One of the highlights of the show was the first exhibition in this country of a new type of durum—Senatore Cappelli, a large, full-kerneled Chilean variety.

The Chilean durum was shown by Maurice L. Ryan, vice president of the National Macaroni Manufacturers Assn., who obtained the sample from Chile.

Mr. Ryan reported that tests by General Mills, Inc., showed the Chilean durum to be of excellent milling quality, although not up to North Dakota color standards.

The Chilean durum will be turned over to various experimental farms, including the North Dakota Experimental Farm at Langdon, for test planting next spring. A small quantity will be sent to Department of Agriculture stations in California for planting immediately to gain a generation in experiments with the new wheat.

One of the chief speakers at the show was Donald G. Fletcher, executive secretary, Conference for the Prevention of Grain Rust, who urged the farmers not to switch from durum to other crops next year because of the rust epidemic which reduced yields in the recent harvest.

Mr. Fletcher pointed out that the last season was an unusual one because of flood conditions in the planting season which prevented farmers from getting their seed into the ground until well beyond the normal time.

The late planting, he said, retarded the growth of the wheat so that it was particularly susceptible to attack by rust in the middle of the summer. Mr. Fletcher pointed out that in many instances as little as five days difference in planting time in the same area was responsible for the difference between 55-lb. and 60-lb. durum.

Mr. Fletcher warned the farmers that switching to other wheat crops would not solve their rust problems. He explained that the 15-B rust which played havoc with this year's durum in some sections also attacks every other type of commercial wheat.

Victor Sturlaugson, president of the Durum Show, echoed Mr. Fletcher's warning to the farmers. He told the farmers that the "clean" fields achieved in the durum area over the past years would be lost if the farmers turned to other crops next year.

He also predicted that the adverse weather conditions which helped the rust to take hold in this year's crop probably would not be repeated again in 10 or 15 years.

Robert M. Green, secretary and treasurer of the National Macaroni Manufacturers Assn., urged the farmers to continue their durum planting. Mr. Green pointed out that the macaroni manufacturers are increasing macaroni products consumption through individual advertising and industry-wide promotion.

As macaroni consumption increases, Mr. Green said, the need for durum products will be expanded, thus insuring continuing and growing markets for the durum wheat growers.

RETAIL BAKERY SALES REPORTED UP

WASHINGTON — Retail bakery sales during September were 13% higher than sales during August and 4% above those of September, 1949, according to a recent report by the Department of Commerce. Sales during the first nine months of this year, however, were 3% below those during the same period a year earlier.

—BREAD IN THE STAFF OF LIFE—

W. J. DE WINTER, SR., NOTED EXPORT AUTHORITY, DEAD

MINNEAPOLIS—William John de Winter, 60, vice president of the Russell-Miller Milling Co., Minneapolis, in charge of the export division, and a director of the company, died Nov. 22 at his suburban home here.

Mr. de Winter had devoted most of his life to the export trade. Speaking and writing seven languages, Mr. de Winter organized several export associations and departments, helping to set up the Northwest Foreign Trade Club on his arrival in Minneapolis in 1926. He had been a director since its formation. He was chairman of the Europe-Africa committee of the Flour Millers Export Assn.

Born in Schiedam, The Netherlands, Jan. 2, 1890, Mr. de Winter came to the U.S. when he was 18. He studied law at the University of Omaha, passing his bar examination in Nebraska in 1917.

William J. de Winter, Sr.

Transferring his attention to the milling business, he joined the Maney Milling Co., Omaha, in the export trade, representing the company in Mexico, the West Indies and South America. He was also export manager for the Wells-Abbott Nieman Co., Schuyler, Neb. Later Mr. de Winter lived in Havana as assistant manager for the Cudahy Packing Co. in Cuba.

Returning to the U.S. in 1924, he organized the export department of the National Milling Co., Toledo, traveling extensively in Europe. Becoming associated with Russell-Miller in 1926, he devoted the remainder of his business career to that company's export department.

Mr. de Winter was an amateur photographer of outstanding ability, winning many awards, and a speaker of distinction. He addressed many organizations interested in foreign trade and spoke frequently over the radio. He was a member of the Minneapolis Athletic Club, the Minneapolis Camera Club and several fraternal organizations.

Surviving are his widow, Marion, whom he married Nov. 15, 1910; a son, William John, Jr., assistant export manager for the Russell-Miller company in Minneapolis, who has been named to succeed his father as export manager; three grandchildren and a brother and three sisters living in the Netherlands.

EXCHANGES TO CLOSE DEC. 23, 30

The principal grain exchanges—at Chicago, Kansas City and Minneapolis—will be closed Saturday, Dec. 23, and Saturday, Dec. 30. This will result in triple holidays, for both Christmas and New Year's. The board of directors of the Minneapolis Grain Exchange and the Chicago and Kansas City boards of trade ordered the closings in view of the fact that Christmas and New Year's Day fall on Mondays and Saturdays are normally partial holidays in the markets. As pointed out in the Minneapolis resolution, the closings will give members, their families and employees a better opportunity to participate in the observance and enjoyment of the holidays.

—BREAD IN THE STAFF OF LIFE—

MONTAGUE ANDERSON JOINS TIDEWATER FIRM

WINNIPEG—For many years a member of the Winnipeg Grain Exchange, Montague Anderson is now associated with the Tidewater Grain Co., Ltd., of Canada, to be stationed in Winnipeg. During the last World War, Mr. Anderson served on the staff of the Canadian Wheat Board, and was officer in charge of feeds administration at Winnipeg from 1946 to 1948, and returned to the private trade on completion of his term of office with the feeds administration.

—BREAD IN THE STAFF OF LIFE—

MISSOURI STORAGE BURNS

SHELDON, MO.—Fire destroyed the G. B. Beeny & Sons grain elevator Nov. 14, leveling the 70-ft. structure in less than an hour. Owners estimated the loss at between $20,000 and $25,000. A thousand bushels of corn and 3,000 bu. oats were in the elevator. Its capacity was 15,000 bu.

'49 Nebraska Wheat Show Winner Repeats Performance at 1950 Show

LINCOLN, NEB.—Fred N. Elmquist, Potter, Neb., farmer, winner of the 1949 Nebraska Wheat Show, came back to repeat the performance in the 1950 show. His certified Cheyenne wheat was best in both the certified and open market classes and won for him the Philip A. Pillsbury Trophy and Nebraska's Ak-Sar-Ben Agricultural Achievement plaque.

In spite of icy roads and unfavorable weather, 500 attended the show in the afternoon and 300 came back for the evening program. J. C. Swinbank, secretary of the Nebraska Grain Improvement Assn., said that 348 entries were received in the show.

Afternoon visitors heard talks by two wheat specialists and a representative of the milling industry. Dr. Max Milner, department of milling industry, Kansas State College, Manhattan, discussed grain storage problems. He said that storage of grain with higher than 14% moisture content is thought to be chiefly responsible for the frequent occurrence of "sick" wheat. This term is generally regarded to refer to a form of deterioration in which the wheat germ is destroyed and turns black. It is thought this deterioration is caused by high temperatures, which result from the growth of bacteria and molds. Wheat which has less than 14% moisture when it is stored will seldom support bacterial growth sufficient to produce temperatures in the critical zone. Much research work is still needed, however, to determine the exact nature and causes of "sick" wheat, Dr. Milner told his audience.

L. P. Reitz, U.S. Department of Agriculture wheat research coordinator and agronomist at the Nebraska Agricultural Experiment Station, talked on the topic, "What Does It Take to Grow Good Wheat?" He discussed the importance and interaction of some of the many factors involved: sufficient moisture at the proper times, seed from adapted varieties with good germination, high level of fertility and methods of maintaining it, seedbed preparation, and favorable harvesting weather. All were discussed from the viewpoint of what the farmer can do to alter them to obtain higher yields of quality wheat.

REPEAT PERFORMANCE—Fred N. Elmquist (left), Potter, Neb., farmer, is pictured with Paul Babac, president of the Nebraska Grain Improvement Assn., during the organization's annual wheat show as the two men examine Mr. Elmquist's sample of Cheyenne wheat which won top honors at the show. Mr. Elmquist was also first prize winner at the 1949 show.

O. D. Fisher

HONORED—In celebration of his 75th birthday, O. D. Fisher, chairman of the board of the Fisher Flouring Mills Co., Seattle, was guest of honor at a cocktail party at the Rainier Club, Seattle, Nov. 29. Mr. Fisher received many messages of congratulation and best wishes, including a number from friends in the flour milling industry. Mr. Fisher served as president of the Millers National Federation in 1927 and 1928 and for many years was a member of the executive and other committees of the millers organization.

Harry Lilly, president and general manager of the Gooch Mill & Elevator Co., Lincoln, Neb., gave an informative review of "The Kind of Wheat the Miller Wants." Growers can best satisfy the purchasers of their wheat by producing varieties which have the best milling and baking characteristics, he emphasized. Cheyenne, Pawnee, Nebred, Comanche, and Turkey all meet these requirements. Chiefkan, Red Chief, and Early Blackhull, on the other hand have been found to have undesirable properties for milling and baking. For this reason grain buyers discriminate against a territory in which any considerable acreage of these varieties is produced. To maintain their present high rating, Nebraska producers should take care to see that acreage of undesirable varieties is not increased, Mr. Lilly said.

One hundred and fifty women attending the afternoon session were presented a special women's program, planned by the McCook Chamber of Commerce and Miss Anne Bute, home extension agent. Mrs. Clara Gebhard Snyder, of the Wheat Flour Institute, Chicago, presented an illustrated lecture, "New Thoughts About Reducing." The women also witnessed a fashion show and heard a discussion on hair styling.

Dr. F. D. Keim, chairman of the department of agronomy of the Nebraska College of Agriculture, was the only speaker on the evening program. His address, "Agricultural Achievements," preceded the crowning of the state wheat queen and presentation of awards. The queen was Miss Mary Lou Woskamp, McCook, Neb.

Top winners, in addition to Mr. Elmquist, were: Floyd Miller, Sydney, second; C. J. Ramig, Bayard, third; Ralph Fraas, Ludgepole, fourth, and Lemoyne Johnson, Ludgepole, fifth. Nine of the top 10 winning samples were of Cheyenne variety. Mr. Miller's second-place entry was Pawnee.

Samples of the 15 winning entries at the show will be entered in the State Milling and Baking Contest.

Educational and commercial interests set up many informative exhibits for the show.

Co-sponsors of the 1950 Nebraska Wheat Show were: The Nebraska Grain Improvement Assn., McCook Chamber of Commerce, University of Nebraska Agricultural Extension Service, Omaha Chamber of Commerce, and Nebraska Certified Growers.

—GRAIN IS THE STAFF OF LIFE—

BUFFALO STORAGE FLEET RECEIVES FIRST VESSEL

BUFFALO—The winter grain storage fleet here came into actual being last week when the steamer Carmi Thompson arrived from Duluth with a cargo of 375,000 bu. wheat and was placed along the breakwall for storage.

Early this week another lake boat, the M. Shiras, is expected in port with a similar bushel content. Wintry gales are cutting down the ore shipments to the steel mills, and it is expected quite a number of boats in this trade will enter the grain storage fleet here later in the month or in early December.

—GRAIN IS THE STAFF OF LIFE—

INNIS, SPEIDEN & CO. ADDS TECHNICAL STAFF

NEW YORK—A technical service staff for the benefit of users of Innis, Speiden & Co. chemicals, gums, waxes and insecticides now is in operation in connection with the company's new expansion program.

W. H. Sheffield, Jr., president of the company said that, while the company has had such a service for many years, this marks the beginning of the organized staff work and coordinated activities with the functions of plant, research, sales and management.

D. S. Cushman, vice president in charge of sales, supervises the work of the technical staff which includes J. A. Schade, John Snoop, J. P. Kesling and R. P. Porter.

—GRAIN IS THE STAFF OF LIFE—

"LARGE EVENING" PROMISED N.W. FEED GROUP DEC. 8

MINNEAPOLIS—The second edition of the Northwest Feed Manufacturers Assn. "sweetheart party" has been scheduled for Dec. 8 at the Minneapolis Golf Club.

Prime ribs for dinner, top entertainment and dancing to the music of Wesley Barlow's orchestra, which made a big hit last year, promise to make the affair a "large evening," according to committee co-chairmen Ted Nelson, Union Bag & Paper Corp., and John Zipsy, Pillsbury Mills, Inc.

The reception committee has arranged to provide the ladies with corsages. All reservations must be made in advance at the rate of $8 a couple.

William J. de Winter, Jr.

PROMOTED—William J. de Winter, Jr., former assistant export manager for the Russell-Miller Milling Co., Minneapolis, has been appointed export manager for the firm to succeed his father, William J. de Winter, Sr., on the latter's death last week. The announcement was made by L. F. Miller, president of Russell-Miller.

Q.M. to Purchase 123,750 Sacks of Flour

CHICAGO—The U.S. Quartermaster Purchasing Office announced that it will procure 123,750 sacks of hard wheat enriched flour in early December, with the largest portion, 90,000 sacks, for export.

In addition, the quartermaster was to purchase 20,000 sacks for domestic use Nov. 28. The December buying will take place Dec. 1, 4 and 5, with the largest amounts to be taken on the latter date.

The quartermaster last week bought the following amounts of hard wheat enriched flour, domestic pack:

Kansas Milling Co., Wichita, 2,300 sacks for Fort Bliss, Texas, $5.04, 600 sacks for Killeen, Texas, $4.92, 1,200 sacks for San Antonio, $4.97, 600 for Fort Riley, Kansas, $4.62, 450 for Fort Francis E. Warren, Wyo., $4.83, 1,768 for Leesville, La., $5.02, 5,000 for Kansas City for beyond, $4.62.

Moundridge (Kansas) Milling Co., 10,000 sacks for Kansas City for beyond, $4.61; Globe Mills (Pillsbury Mills, Inc.), 400 sacks for San Francisco, $4.76, 1,849 for McKay, Cal., $4.76; Colorado Milling & Elevator Co., Denver, 750 sacks for Bunell, Colo., $4.80, 600 for Auburn, Wash., $4.94, 1,062 for Kelker, Colo., $4.82.

—GRAIN IS THE STAFF OF LIFE—

PENNSYLVANIA MILLERS APPOINT NEW SECRETARY

EPHRATA, PA.—Richard I. Ammon has been appointed full-time secretary of the Pennsylvania Millers & Feed Dealers' Assn., succeeding Jess P. Hampton, who recently resigned to accept a position with John W. Eshelman & Sons. The association will now have full-time permanent headquarters in Ephrata with facilities for visitors, phone calls and the general conduct of association business at 43½ East Main St., Ephrata, Pa.

250-Million-Bushel Exports Possible

IWA FLOUR SALES VOLUME DOUBLES YEAR AGO FIGURE

ECA Authorizations Improve Total Wheat Export Outlook; Distribution and Condition of Canadian Wheat a Factor

By JOHN CIPPERLY
Washington Correspondent of The Northwestern Miller

WASHINGTON — Recent developments are now causing U.S. officials to look more hopefully on 250-million-bushel wheat exports this year, led by the Economic Cooperation Administration authorizations to western Europe which have blossomed out in substantial volume within the past two weeks. Previously more cautious government experts have felt that a 225-million-bushel export movement was about the best that could be expected.

Chief among the more optimistic guides is the condition of the Canadian crop and its distribution at the time ocean port and shipping facilities are about to close down for the winter. It has been reported that Canadian wheat stocks at Fort William and at ocean terminals are approximately one third of last year and that those stocks generally are of lower grades of Canadian wheat. Canadian farmers, it is said, have largely delivered the poorer grades of their harvest and have held back No. 1 and No. 2 wheat. Canadian sales policy now is said to be grades No. 1 through No. 4 at the seller's option, which in most circumstances means delivery of No. 4's.

This condition leads to the conclusion that the U.S. Department of Agriculture probably will fail to make any upward adjustment of the wheat pact subsidy as requested repeatedly by U.S. flour millers. The most recent of these requests for relief by the mills has been through advisory channels at USDA and appears nearly ready for decision in the front office at USDA.

Spring Differential Eyed

In some quarters the only measure of relief available for the mills would appear to be a differential subsidy for spring wheat, a condition which it is feared might drain off large amounts of the high protein wheat from the U.S. at a time when Canada is not in position to meet its normal export market business. Doubts are raised in some trade circles that all U.S. millers would welcome a condition which meant a lowering of the high protein wheat supply at home.

Prospects of increased U.S. wheat exports also dim the possibility that USDA will boost its subsidy rate now. For some weeks it has been felt that the USDA would stick to its present subsidy level as long as U.S. wheat was moving in desired volume. Recent Swiss and U.K. purchases of U.S. wheat appear to have convinced the USDA officials that the subsidy is not too far out of line.

The condition and distribution of the Canadian crop raise the possibility that the U.K. will return to the U.S. wheat market before Canadian wheat will be available again in desirable volume next spring, USDA officials now feel.

Exports Larger

A comparison of the export movement under the second year of the pact discloses substantially larger exports from the three large exporting nations than during the same approximate period last year (see table on page 33).

Despite the fact that much of the recent heavy ECA procurement authorizations has not yet been registered in pact sales to date, the U.S. has recorded more than three times that of last year as of the week ending Nov. 21, 1950. The big jump in recorded U.S. sales is in large part due to the inclusion of Germany in the pact. In the same period last year the Commodity Credit Corp. had moved substantial quantities of wheat to Germany on instructions from the army in order to avoid the 12½% flour mandate under the provisions of the ECA in effect at that time.

Other changes which have swelled the U.S. export movement have been purchases of wheat in this country by the U.K. in volume exceeding that of 1949-50 and earlier movement of wheat to the ECA nations. Another minor influence in the makeup of the U.S. total to date has been the appearance of such nations as India, Switzerland and Brazil in the U.S. market.

In commenting on this condition, USDA officials note that wheat agreement wheat will probably continue to be a better buy than wheat from nonagreement areas. They fear that in the bilaterals outside the agreement exporters may not be able to fulfill commitments, thereby throwing an unexpected burden on U.S. supplies later in the IWA year and at a time when export requirements might be temporarily embarrassing.

Shipping Schedules Full

ECA officials have expressed concern over possible tightness in shipping in December and January. USDA officials say they have scheduled 800,000 tons of all grains for each of these two months. At ECA, officials say the recent upward surge of export authorizations for wheat reflected earlier delays on the part of the western European nations in getting their requisitions in to ECA. In the cases of the "house" accounts of Austria and Greece, ECA officials say that special conditions governed earlier movements to those areas.

A comparison of the export sales registered for Austria for the past two years reveals that Austria has taken wheat in about the same volume in each year up to this time. In each of the two years, Greece is not listed in wheat purchases recorded as of late November. ECA officials say that this condition is due to the fact that Greece has only limited storage facilities, and while it would be desirable to get wheat moving into that nation earlier, the local conditions will not tolerate speeded-up wheat exports.

On the import side, exclusive of Germany, all the major importers have either entered the market earlier in the second year of the pact or have substantially boosted their total imports at this time this year. The outstanding example is the U.K., which has registered nearly ten times the import this year to approximately 86 million bushels. However, it should be noted that the U.K. last year rested its import requirements on the Anglo-Canadian wheat contract which has since lapsed, except for a small unfilled portion which will be complete in this IWA year.

The next largest importer which has registered sales this year is India, with imports of 28 million bushels, approximately two thirds of its quota. At the same time last year it was not shown on the registered sales list.

Some Buy Earlier

Italy appears earlier on the purchase list this year as do Egypt and Brazil, whose activity under the wheat pact in the first year was virtually negligible. Other major importers all reveal substantially larger imports up to this time this year than a year ago.

To the non-wheat agreement areas such as Japan, government officials say that our exports of wheat from the West Coast are now running at about 75,000 tons monthly. West Coast trade sources feel that this rate of movement may be expanded. They believe that the Japan wheat movement will remove need for additional wheat storage facilities on the Pacific Coast.

The flour sales volume this year under the pact up to Nov. 21 is approximately double that of the first year, although the volume is still not satisfactory to U.S. millers. How-

DAMP GRAIN STRANGLES MOVEMENT TO LAKEHEAD

WINNIPEG—Due to the many adverse factors affecting the 1950 crop, the prairie grain movement to the lakehead was described last week as the worst in 32 years, for storing damp grain.

John Vallance, commissioner for the Board of Grain Commissioners, at a meeting with elevator company representatives in Fort William, said the grain movement is now about 57 million bushels behind last year's corresponding mark.

Adverse weather conditions in the West have dampened grain to such an extent that a number of Fort William elevators are operating driers on a 24-hour basis. Mr. Vallance said there is a "tremendous amount" of lower grade wheat in western Canada, particularly in Saskatchewan. He said most of the grain moved to the lakehead comprises contract wheat bound for export position.

This, along with the damp grain and the arrival here of more grain than can be handled, has resulted in a tie-up of 3,500 railway cars. A Winnipeg official of one railway line blamed the tie-up of freight cars to the lack of boats at the lakehead. At present the C.N.R. has 59 million bushels stored in elevators along its prairie lines; the C.P.R. 88 million.

West Coast Mills Urge Shipment of Relief Flour in Place of Wheat

SEATTLE—A vigorous protest has been made by West Coast millers against shipment of U.S. wheat rather than flour for relief purposes in Korea, Formosa, Okinawa and Yugoslavia.

Telegrams listing the industry's objections to current government programs were sent to members of the Oregon and Washington congressional delegations in Washington.

One of the telegrams pointed out that the industry had received word that 30,000 to 50,000 tons of flour for Korea, Formosa and Okinawa is being milled each month in Japan. The report was disclosed at a meeting attended by millers representing 90% of West Coast milling capacity.

Cites ECA Plans

The telegram also called attention to the plans of the Economic Cooperation Administration to allot funds for the sale of 125,000 tons of wheat to Germany and Italy which in turn will supply 100,000 tons of flour to Yugoslavia. Also, it pointed out that 200,000 tons of wheat and flour later will be allocated to Yugoslavia, "with a serious question as to the percentage of flour."

"To furnish the number of bushels of Pacific Coast wheat required to mill 100 lb. flour will cost approximately $5, f.o.b. steamer, Pacific Coast ports. Flour can be supplied today at less than this figure," the telegram stated.

The wire went on to point out that since by-products are currently of minor importance in these importing areas and of major importance in the U.S., the old argument of ECA that it must furnish wheat instead of flour because of lower dollar cost is not consistent.

"With milling capacity of all U.S. mills operating far below normal and Pacific Coast mills operating at approximately 50%, we keenly resent this discrimination against American mills and American labor," it stated.

The industry urged that the Senators and Congressmen strongly oppose the policy of shipping wheat to intermediate foreign countries for milling and reshipment on relief programs. They were asked to do their utmost to see that U.S. flour is shipped to Korea and Yugoslavia.

The telegram also asked help in combatting discrimination of the U.K. against imports of U.S. flour by Hong Kong.

ever, there are several points of some encouragement from the U.S. viewpoint.

For example, flour sales to Bolivia this year now represent 919,000 bu. wheat as against only 738,000 for the full period 1949-50. Likewise, El Salvador flour purchases from the U.S. in the second IWA year are four times those at the same time last year and are now nearly the total amount sold by the U.S. to that nation in 1949-50 under terms of the pact.

Reflecting its earlier participation in the pact in 1950-51, the Philippines have registered purchases of the wheat equivalent of 738,000 bu. or about one quarter of the full amount it bought from the U.S. in 1949-50.

Israel already doubled its flour buying from the U.S., as of Nov. 2, taking 766,000 bu. wheat equivalent, as compared with total flour buying of 380,000 bu. last year.

Cuban Buying Up

Cuban flour purchases from the U.S. are nearly doubled over last year, but U.S. millers will find little cause for enthusiasm here since the Canadian flour sales still pace the U.S. in that market. The U.S. has to date registered larger sales volume but it is not gaining on Canada in the Cuban market on the basis of reported sales to date.

The major gain in flour sales this year over last in addition to the earlier registry of purchases by the Philippines is the doubling of the large tonnage of flour for the Netherlands which is holding to an approximate import ratio of 1 to 4, flour to wheat, from the U.S.

Observers fail to see in the improved flour sales at this time any new pattern for the U.S. mills, but on the other hand business booked so far under wheat agreement quotas is obviously business which cannot go to competitors, and there is a disposition to be grateful for small favors.

The USDA announced Nov. 22 that the quota allocated to the Portuguese Colony of Mozambique was increased to 14,000 metric tons, leaving a balance of 3,619.32 metric tons against which sales could be made. This announcement also provided for an upward revision in the quota allocation to the Portuguese Colonies of Macao and Portuguese India.

The department listed the following countries and territories of eligible countries, the wheat agreement quotas of which are closed at the present time: El Salvador, Portuguese Colony of India (Goa), and U.K. territories of Aden, Anglo-Egyptian Sudan, Anglo-Iranian Oil Company, British Somaliland and Sarawak.

1951-CROP COTTON PRICE SUPPORTS PLACED AT 90%

WASHINGTON—Charles F. Brannan, secretary of agriculture, has announced that the Commodity Credit Corp. will support the price of 1951-crop upland cotton at 90% of the parity price as of Aug. 1, 1951.

The price support will be carried out through loans to farmers. With no marketing quotas or acreage allotments in effect for the 1951 cotton crop, price support will obviously not be dependent upon producer compliance with quotas or allotments.

The Agricultural Act of 1949 makes price support mandatory for 1951-crop cotton at from 75 to 90% of parity, when no allotments and quotas are in effect. The secretary has put the support for 1951 at 90%, the maximum of the permissive range.

Bakers Battle Elements to Deliver Staff of Life in Snowbound East

Eastern and middle Atlantic states were struggling Monday to throw off the paralyzing effects of the worst snow storm in 37 years. In some areas the week-end storm was the worst winter weather in history. High winds added to the problem and some estimates placed property loss in the week-end winds that raked the East Coast from South Carolina to Maine at $100 million. The death toll hit 256.

Economic life in the hard hit area came to an almost complete standstill. Reports indicated, however, that wholesale and retail bakeries were doing an extraordinary job in supplying the staff of life. In Pittsburgh, one of the cities hardest hit, losses to bakeries were estimated in the "hundreds of thousands of dollars." The bread trucks were out, and a rushing business in bread sales at accessible street points was reported by deliverymen.

A spot check of some of the cities in the storm areas revealed the following conditions:

New York

Most deliveries of bread had been made by the time the storm reached its full fury. Chief difficulties were with housewives who could not get to retail outlets, but no hardships were encountered in bread and flour supply.

Buffalo

The Buffalo area missed the storm altogether, although temperatures averaged 15 to 20° above. The nearest point the snow fell in any volume was Dunkirk, N.Y., about 40 miles west. Severe wind and snow storms were reported in the southern part of Ontario, 80 miles from here. East, south and north of Buffalo proper escaped with very light snow, however. Deliveries and all traffic was running normal.

Philadelphia

Retail sales of baked goods Nov. 25 dropped 50% under normal Saturday levels because of the storm. Four hundred to 500 members of the retail bakers' association opened on Sunday, Nov. 26, to enable housewives to buy the things they were unable to get the previous day. Horn & Hardart and Hanscom's, two of the larger chains, designated certain stores to sell day-old merchandise at reduced prices.

Wilmington, Del.

Bread distribution in the Delaware area and the adjacent eastern shore of Maryland did not suffer any interruptions during the savage wind and rain storm, according to a check of local bakery firms. There were no reported incidents of any serious delays countered by the bakeries, although one firm, which also delivers in nearby New Jersey, reported that several of its drivers were delayed in returning back to the plant after making deliveries because of a halt in ferry service across the Delaware River. High water caused an interruption to this ferry service for the first time since 1936.

Most of the heavy property damage in the area was attributed to the heavy rains and gale. There was little snow, a factor which aided bakeries in making deliveries. No noticeable effect in flour sales was noted over the stormy week-end. Bakery distribution was normal Nov. 27.

Pittsburgh

Karl Baur, Liberty Baking Co., reported the losses of bakeries in Pittsburgh and the tristate areas totaled hundreds of thousands of dollars. One large wholesale bakery moved 100% of its trucks Nov. 25 and 98% Nov. 27 with "marvelous cooperation."

All wholesale bakery drivers sold bread from accessible street points with a few isolated cases reported of drivers charging 25¢ to 35¢ a loaf for 16¢ bread.

Retail bakeries in densely populated accessible city locations sold five to ten times of their normal bread supply Nov. 25 and 26, with families that normally buy one loaf purchasing four to six. Meat and milk supplies did not get through but bakers furnished bread and kept shelves stocked.

Thanksgiving proximity caused cake and sweet dough sales to slump over the storm period. Leftover stock of sweet goods offered at half price found few buyers. Many wedding, birthday and party cakes were canceled and given to hospitals and orphanages with large losses to bakers.

Macaroni sales were large to the retail trade. Family flour sold out at large and small groceries early Nov. 25 as people became panicky over the storm. Small stores remained open Sunday, Nov. 26, getting bread from wholesalers and selling 500 loaves where 50 loaves are normal business.

Retail and wholesale bakers in inaccessible districts had a total loss on their Nov. 25 bake. Many baking employees could not reach retail or wholesale bakeries Nov. 25 and 27, but undermanned bakeries did a "magnificent job" with owners and helpers cooperating.

Predictions are made that wholesale and retail flour sales will be large as flour stocks are low.

Detroit

The devastating storm felt throughout this area blanketed Detroit under 6 in. of snow, resulting in a slow down of bread distribution. Truck schedules were behind in delivery. Mills Bakery reported average slowup of 45 minutes per man per day in city area. Longer lengths of time were required for delivery in suburban areas. Many larger companies reduced production after the Thanksgiving week-end, because sales are usually below normal. Awrey Bakeries, operating a large chain, reported sales fell below what was expected even with reduced production. Big grocery chains reported they were not affected.

City delivery was back to normal Nov. 27 with a very slight delay in outlying areas.

Cincinnati

Bread deliveries in Cincinnati Nov. 25 were greatly impeded by the severe storm with the result that many retailers had insufficient supplies. Deliveries were possible Nov. 27 in the city and in suburban towns on main highways but many communities on side roads were still isolated.

As a result of retail shortages large extra demands for bread were felt Nov. 27, which wholesalers were able to meet by extra bakings.

Conditions north of Cincinnati—Dayton, Springfield, Columbus—were reported much worse and deliveries were impossible.

Cincinnati flour mills virtually shut down because of the impossibility of employees reaching plants. Mills expected to resume operations Nov. 28, if no more snow fell.

Hearings on Use of Chemicals in Food Resume in Washington

WASHINGTON—The select committee of the House named to investigate the use of chemicals in food products resumed hearings in the nation's capital Nov. 28 following its return from Chicago where hearings were held Nov. 15-18.

The committee, headed by Rep. James J. Delaney (D., N.Y.), is conducting a three-pronged investigation of chemicals introduced in foods, of chemical pesticides on foods and of chemical fertilizers. The hearings, covering all three phases of the committee's work, were to be held in the mornings at 10 a.m. and were scheduled to continue through Dec. 19.

Members of the committee, in addition to Rep. Delaney, are the following Representatives: Thomas G. Abernathy (D., Miss), E. H. Hedrick (D., W. Va.), Paul C. Jones (D., Mo.), Frank B. Keefe (R., Wis.), Gordon L. McDonough (R., Cal.) and A. L. Miller (R., Neb.).

A tentative schedule of witnesses who will appear includes the following representatives of the baking, milling and allied industries:

Nov. 30—Isaac Fogg, president, Atlas Powder Co., Wilmington, Del.

Dec. 4—Dr. H. C. Spencer, biochemical research department, Dow Chemical Co., Midland, Mich.

Dec. 6—Gerard R. Williams, Williams Baking Co., Scranton, Pa., chairman of the bread standards committee of the American Bakers Assn.

Dec. 7—Herman Fakler, vice president, Millers National Federation, Washington, D.C.

Dec. 8—Dr. Richard K. Richards, associate director of research, Abbott Laboratories, Chicago.

Dec. 12—Dr. Leonard A. Maynard, director of the school of nutrition, Cornell University, Ithaca, N.Y.

Dec. 13—A representative of the R. T. Vanderbilt Co., New York.

Dec. 15—Dr. William J. Darby, Jr., Vanderbilt University, Nashville, Tenn., representative of the Council on Foods and Nutrition of the American Medical Assn.; E. W. Brockenbrough, president of the Institute of Shortening and Edible Oils, Inc., Washington.

The date for the testimony of representatives of the C. J. Patterson Co., Kansas City, has not been scheduled, it was announced.

FLOUR BUSINESS DECLINES TO SMALL HOLIDAY VOLUME

Market Decline Following Thanksgiving Removes Flour-Buying Interest; Spring Wheat Trade Hits Lowest Point of Current Crop Year

A modest improvement in flour inquiry is reported this week, following last week's sharp decline in business. Buying took a holiday during that period, with the volume of sales for spring wheat mills at the lowest point of the crop year and business off considerably in the Southwest as well. The Thanksgiving holiday had something to do with the slack trade, and a sharp drop in wheat markets at the end of the week dried up buyers' interest. With fair backlogs on mills' books, buyers are inclined to wait for a more decided swing in prices before building contracts for additional future needs, according to mill sales executives.

YUGOSLAV BUYING STILL ON TAP

Production and Marketing Administration purchase of relief flour for Yugoslavia is still awaited, although procurement had been expected to start as early as last week. West Coast mills have protested in Washington over reported supplying of certain Far Eastern areas with flour made in Japan from Commodity Credit Corp. wheat while mills in the U.S. are operating far below capacity. The U.S. Quartermaster Purchasing Office announced it will buy 90,000 sacks of hard wheat enriched flour for export Dec. 5. The Netherlands has inquired for moderate lots of flour, but prices have been too low for most mills to consider them.

SPRING MILLS' SALES REACH NEW LOW

Flour sales of spring wheat mills last week were the smallest this crop year, averaging only 14% of six-day capacity. Sales the previous week were at 100% of capacity, and a year ago averaged 75% of capacity. A few scattered lots, ranging up to 5,000 sacks each, were sold early in the week, but the sharp wheat market decline Nov. 24 removed flour buying interest almost completely. A slight improvement in inquiry was noted early this week, but most sales personnel believe that only a wide wheat market swing will revive heavy buying before the first of the year. Bakers still have fairly large contracts on mills books. Production last week was off, averaging 64% of capacity in the Northwest. Actual shipments, however, held up to the previous week's level.

SOUTHWESTERN TRADE HITS EASY SPELL

Flour business declined in the Southwest last week, with sales averaging only 29% of six-day capacity, compared with 57% the preceding week and 36% a year ago. Post-holiday market weakness discouraged sales, although earlier in the week some scattered lots were purchased. Two national bakery chains took moderate quantities of flour, mostly in lots of 5,000 to 15,000 sacks. Another midwestern group was reported to have booked a 75,000-sack lot. Most buyers are fairly well covered into January or a little beyond and can afford to wait for a decline. Family flour sales were erratic, and soft wheat flour sales were limited. Clears are independently strong, dominated by pending purchase of relief flour for Yugoslavia. Operations were reduced to 70% of capacity.

SCATTERED SALES COMPLETED IN EAST

Some buying by chain bakers was reported at New York. But outside of these sales, business was limited to scattered sales of springs and some Kansas grades to medium-sized bakers and jobbers. Lower prices at the end of the week failed to attract business, and holiday dullness generally prevailed. Sales at Buffalo were mostly of the hand-to-mouth variety, with bakers in the area showing little interest beyond immediate needs. Just before Thanksgiving an eastern chain purchased a sizeable quantity of flour.

The Thanksgiving Day holiday resulted in increased use of flour by Philadelphia bakers, but there was no rush to replenish supplies, and trading remained restricted. Price consciousness and the inventory situation continued to limit business. Shipping directions were somewhat better. There was little trading of consequence at Boston, with sales confined to small lots for immediate needs. Shipping directions increased, but there was no indication of substantial buying in the immediate future. Flour business at Pittsburgh was reported very competitive and moderately good. A severe storm late in the week disrupted transportation service.

BUSINESS SLOW IN CENTRAL STATES

The holiday brought typically slow business at Chicago with buyers showing little or no interest. New business was limited to small orders for nearby delivery. Directions were only fair. Family flour business also was quiet.

Other central states mills likewise reported little activity.

Sales were reported light at St. Louis, and shipping directions were only fair. Demand for clears was good. Elsewhere in the area, there was some improvement in sales during the week preceding the holiday.

MORE INTEREST DISPLAYED IN SOUTH

Buyers in the South have shown increased interest, but price resistance has prevented sales of any consequence. Last week's sales at New Orleans were mainly for immediate and December delivery, with the bulk of the business in hard winters. Northern springs sold in moderate amounts. Trading in soft winters from Missouri and Illinois was quiet.

MARKETS QUIET IN PACIFIC N.W.

The flour market at Seattle was quiet. Domestic business was slow, and there was very little export business in sight. Millers noted, for one thing, that some Army needs for Korea are being supplied by Japanese mills using Commodity Credit Corp. wheat from the Pacific Northwest. Flour business at Portland continued at a slow pace, with only occasional bookings in the export field. The government took some flour recently but not enough to encourage millers.

FLOUR PRODUCTION SHOWS DECREASE

Flour production of mills reporting to The Northwestern Miller was 267,839 sacks less in the week ending Nov. 25 than in the previous week. These mills, representing 74% of the total flour production in the U.S. made 2,969,880 sacks compared with 3,237,719 in the previous week and 2,872,240 in the corresponding week of a year ago. Two years ago the figure was 3,480,472 and three years ago 3,634,113 sacks. There were decreases in all sections of the country: Northwest, 100,824 sacks; Southwest, 3,563; Buffalo 5,618; Central and Southeast, 127,051, and North Pacific Coast, 30,783.

Only Limited Sales of Semolina, Granulars Noted; Pick-up Awaited

Purchases of semolina and durum granulars are still limited to scattered, fill-in lots as manufacturers of macaroni and noodle products continue to fill their requirements from previously-made contracts.

The expected upturn in macaroni sales apparently has not yet developed, according to eastern trade reports, but prospects are good that buying will take place on a larger scale shortly. Inventories of wholesalers are said to be at a low point, and the normal expansion in consumer demand in the winter months should be felt along the entire trade route.

Receipts of durum wheat at Minneapolis are rather slim, and good demand has pushed premiums up about 4¢. Early this week premiums on fancy milling quality wheat were 24¢ over the December future. Standard semolina was quoted Nov. 27 at $5.85@5.95 sack, bulk, Minneapolis.

Shipping directions are being received by mills at about the same rate as in recent weeks. Production last week was trimmed by the Thanksgiving holiday to 71% of capacity, compared with 80% the previous week and 63% a year ago.

Durum wheat prices delivered at Minneapolis Nov. 25, were as follows:

Fancy 1 Hd. Amb. or better	$2.43@2.45
Choice 2 Amber or better	2.23@2.43
Choice 3 Amber or better	2.20@2.37
Medium 2 Durum or better	2.18@2.33
Medium 3 Durum or better	2.13@2.29

DURUM PRODUCTS OUTPUT

Durum products output as reported to The Northwestern Miller by mills representing approximately 100% of the total U.S. durum capacity, in sacks with comparisons, percentage of capacity based on six-day week:

	No. mills	6-day wk. capacity	Wkly. production	% of capacity
Nov. 19-25	8	201,198	142,186	71
Previous week	11	217,488	*182,113	80
Year ago	17	231,588	146,184	63

	Crop year production
July 1-Nov. 25, 1950	4,115,832
July 1-Nov. 26, 1949	4,158,723

*Revised.

Detailed reports of sales activity in the principal flour markets in the U.S. will be found on page 33.

EASTERN STORM HIKES DEMAND FOR MILLFEED

Recovery Follows Decline with Feed Grains Last Week; Red Dog Off

After a brief sinking spell last week, partly in sympathy with feed grains, millfeed markets showed an improved tone early this week. Good demand from storm areas in the East was noted. Strength was not uniform, however, with red dog again declining while bran and standard middlings advanced. Flour middlings were about steady.

Continued mild weather and the interruption of the Thanksgiving holiday slowed down feed sales in the Southwest in the past week, but manufacturers of formula feeds expected improvement in bookings following a cold wave over the weekend. The slackening of demand was not very pronounced in some cases, but was evident in some degree at all plants.

Despite this fact, all mills were operating every day except Thanksgiving Day, and production volume was about normal for this time of year.

Demand for hog feeds has been slow in developing probably because of open weather, and most manufacturers express some disappointment in demand for this type of feed. The egg feed business is more spotted, some mills indicating an improvement in these feeds and others reporting slower demand than anticipated in view of the firmer egg price trends. Dairy feed demand remains limited, while turkey and broiler feed business is tapering off as customary with the arrival of the holiday season.

The index of wholesale feedstuffs prices for the country as a whole, compiled by the Production and Marketing Administration stood at 227.1 as of Nov. 22, up 4 points for the week. The feed grain index was 218.9, down 2 points from the previous week.

Formula feed sales in the Northwest continue to fall below expectations of manufacturers, although the volume is fairly good and most concerns are running their plants a full five days each week.

The failure of business to improve last week may be attributed partly to the normally slow trade of a holiday-interrupted week. Much colder weather, plus heavy snow, which arrived last week should help push volume up, most feed men believe.

Dairy and hog feeds are making up the greater share of current volume. Somewhat draggy for a time this fall, hog rations now show signs of holding their own in sales volume. Dairy feed business for most concerns is below expectations but showing steady, if slow, improvement. Poultry feed volume is only fair.

Millfeed production by mills in the Northwest, the Southwest and at Buffalo, representing 75% of the combined flour milling capacities of those areas amounted to 45,907 tons last week, according to figures compiled by The Northwestern Miller. Production for the current week compares with an output of 48,530 tons in the week previous and 47,095 tons in the corresponding week of a year ago. Crop year production to date totals 1,021,515 tons as compared with 1,083,625 tons in the corresponding period a year ago.

Adverse War News Boosts Wheat Futures after Dip

Sharp Post-Thanksgiving Decline Largely Wiped Out by New Turn in Far Eastern Fighting

Wheat futures prices early this week continued a recovery from the sharp declines of Nov. 24, and by the close Nov. 27 were within 1 or 2¢ of the levels a week earlier. The post-Thanksgiving slide, precipitated by optimistic statements concerning the early wind-up of the Korean campaign by Gen. Douglas MacArthur, brought wheat futures down 4@5¢ bu. and depressed other grains even further. Soybeans dropped the full 10¢ daily limit. However, a recovery got under way the following day and continued Nov. 27, when war news was less favorable. The Kansas City December future showed the greatest recuperative power, climbing to within ⅛¢ of the Nov. 20 close. Chicago December was 1⅛¢ below the previous week and Minneapolis December wound up 2⅝¢ lower. The distant deliveries showed less variation among the three markets.

Closing prices for wheat futures at leading markets Nov. 27 were: Chicago — December $2.26⅛@2.26⅜, March $2.31⅛@2.31½, May $2.30⅝@2.31, July $2.24½@2.24⅜; Minneapolis — December $2.20⅜, May $2.26⅛, July 2.26⅜; Kansas City—December $2.23⅛, March $2.24⅜, May $2.23⅜, July $2.17½; North Pacific Coast — December $2.15, March $2.18, May $2.18.

The close relationship between the world political and military situation and commodity markets was well demonstrated in last week's futures market performance, much as it has been in previous periods of major developments since the Korean War began. However, a number of other important factors came in for consideration in market circles last week.

Among them were decisions by the U.S. Department of Agriculture on matters of price support. It was decided to drop the egg support program, which immediately pushed prices of this commodity down. Some observers called attention to the fact that a similar decision on grains, should this unlikely move be forced by opposition to the program, could remove a good share of the market's support. On the other hand, however, the government's announcement that cotton prices would be supported at full 90% of parity led to the conclusion that grain support is unlikely to be changed. The trend of parity rates indicates considerably higher loan rates on the 1951 wheat crop.

Dry weather in the winter wheat belt drew considerable attention last week. Although the situation is not considered serious, rain would be welcome in the area to assure a large crop next spring.

Minneapolis Demand Up

Movement to spring wheat terminals held of moderate volume, with 1,694 cars received at Minneapolis and 1,933 at Duluth for the holiday-shortened week. Demand averaged good as flour business broadened during a day or two and there was a broader demand from Duluth to complete cargoes. The tight elevator situation at Duluth has recently been relieved by load-outs, and demand from that market for ordinary types of wheat was better. Premiums in all protein brackets except 15% types were up 1¢ for the week, while 15% protein kinds traded 2¢ higher. At the close of the week ordinary protein No. 1 dark northern spring was quoted at 2@1¢ under December. Twelve per cent protein quoted at 1¢ under to the December price, 13% protein 5@6¢ over, 14% protein 14@17¢ over, 15% protein 27@31¢ over and 16% protein 42@46¢ over. The average protein content of the hard red spring wheat tested during the week at Minneapolis was 13.28% and the durum 10.99%.

Durum premiums were stronger. Mill demand was rather aggressive, while only moderate quantities were offered for sale from day to day. All good-colored durum, including even some of the high moisture types, sold readily. No. 1 and 2 hard amber durum, fancy milling quality, quoted at 22@24¢ over the Minneapolis December price at the end of the week. No. 1 and 2 amber durum, choice milling quality, quoted at 12@22¢ over, and No. 1 and 2 medium milling quality quoted at 3¢ under to 12¢ over December. No. 1 red durum was nominally 29@27¢ under. The average protein content of the durum wheat tested at Minneapolis was 10.99% during the week.

The following table shows the approximate range of cash spring wheat values at Minneapolis Nov. 25:

For Dry Sound Wheat

1 DNS or NS 58 lb.	$2.19@2.26
11.00% Protein	2.19@2.21
12.00% Protein	2.20@2.27
14.00% Protein	2.31@2.36
15.00% Protein	2.44@2.52
16.00% Protein	2.61@2.67

1¢ Premium for Heavy

Grade Discounts

Test weight—1¢ each lb. to 58 lb.
Damage—1¢ each 1 to 5%.

K.C. Prices Fluctuate

Wheat prices at Kansas City followed the pattern set by the progress of the Korean War last week. Steadiness ruled through the first three days of the week, but when Gen. MacArthur made his encouraging statement about the Far Eastern action on Thanksgiving Day, the market lost much support the next time it opened. However, tougher going for the United Nations forces in North Korea over the past week end turned the market around again, and prices recovered all losses sustained during the week. The December basic future opened last week at $2.24, slumped to $2.21 Nov. 25 and closed at $2.23⅛ Nov. 27. Premiums for No. 1 dark and hard winter cash wheat held ground in spite of the short-lived dip in the basic future, and by Nov. 27 actually gained ½@1¢. Ordinary was listed at 1½¢ under to 2¢ over, 12% protein was 1½¢ under to 2½¢ over, and 13% protein ½@4¢ over. Fifty to sixty per cent of the sales were made to the milling trade, most of the remainder of the demand was furnished by the merchandisers. Very little storage or export demand was exhibited last week. Receipts were 832 cars, compared with 992 the preceding week.

The following table shows the approximate range of cash wheat prices at Kansas City, Nov. 25, protein content considered:

No. 1 Dark and Hard	$2.18½@2.37¾
No. 2 Dark and Hard	2.17½@2.37
No. 3 Dark and Hard	2.16½@2.36
No. 4 Dark and Hard	2.15½@2.34
No. 1 Red	2.37¼@2.38¾
No. 2 Red	2.29½@2.38
No. 3 Red	2.27½@2.35
No. 4 Red	2.23½@2.33

Wheat trade is still in the doldrums in the Pacific Northwest, with only an occasional lot sold in export trade and domestic buying light. One lot of 4,000 tons of hard red winter wheat was sold to Brazil last week, a follow-up on a cargo sold the previous week. Soft white wheat is in principal supply, and the Brazilian sale was reported purchased from the Commodity Credit Corp. Other export business is limited, with no volume selling to take care of the huge surplus in this area. CCC is moving out 75,000 tons this month. Domestic buying is light, with mill operations not requiring much soft white and feed manufacturers relying principally on corn and barley.

Crop conditions are good. Crops are dormant, but snow covers a part of the wheat-growing area and no reports of damage from freezing were received from interior points.

Current Flour Production

★ ★ ★ ★ ★

A Statistical Service Provided Continuously for Readers of The Northwestern Miller for More Than Half a Century

WEEKLY FLOUR PRODUCTION, IN SACKS (CWT.)

	Nov. 19-25, 1950	*Previous week	Nov. 20-26, 1949	Nov. 21-27, 1948	Nov. 23-29, 1947
Northwest	616,182	717,448	528,982	679,582	613,587
Southwest	1,228,475	1,333,938	1,158,452	1,410,841	1,488,943
Buffalo	412,887	458,356	531,780	533,711	471,738
Central and Southeast	425,181	453,243	477,494	484,283	478,111
North Pacific Coast	225,844	258,727	192,942	309,146	319,354
Totals	2,908,389	3,221,719	2,873,240	3,406,472	3,454,113
Percentage of total U.S. output	74	74	73	79	68

*Revised.

	Percentage of capacity operated in 6-day week— Nov. 19-25, 1950	Previous week	Nov. 20-26, 1949	Nov. 21-27, 1948	Nov. 23-29, 1947	Crop year flour production July 1 to— Nov. 25, 1950	Nov. 26, 1949
Northwest	64	74	51	66	78	11,451,587	12,196,399
Southwest	75	78	75	87	94	26,454,858	28,846,909
Buffalo	85	84	84	97	92	8,181,873	11,567,188
Central and S. E.	52	89	65	62	81	11,421,636	11,188,137
No. Pacific Coast	33	53	41	96	88	4,888,762	5,695,619
Totals	67	73	65	78	84	62,564,735	70,180,823

SOUTHWEST

Kansas City

	6-day week capacity	Flour output	% activity
Nov. 19-25	406,735	307,129	75
Previous week	406,720	304,417	74
Year ago	406,720	342,515	81
Two years ago	456,720	305,183	63
Five-year average			75
Ten-year average			74

Wichita

	6-day week capacity	Flour output	% activity
Nov. 19-25	118,800	79,163	67
Previous week	118,800	79,028	67
Year ago	118,800	71,258	60
Two years ago	118,800	108,961	92
Five-year average			73
Ten-year average			74

Salina

	6-day week capacity	Flour output	% activity
Nov. 19-25	100,200	83,961	84
Previous week	100,200	87,165	87
Year ago	100,200	88,556	88
Two years ago	100,200	83,744	83
Five-year average			84
Ten-year average			80

Representative Mills Outside of Kansas City, Wichita and Salina

	6-day week capacity	Flour output	% activity
Nov. 19-25	1,004,100	774,484	78
Previous week	1,004,100	727,808	75
Year ago	1,001,100	731,126	73
Two years ago	1,001,400	667,422	67
Five-year average			80
Ten-year average			77

CENTRAL AND SOUTHEASTERN

Mills in Illinois, Ohio, Michigan, Indiana, Kentucky, North Carolina, Tennessee, Virginia, Georgia and eastern Missouri:

	6-day week capacity	Flour output	% activity
Nov. 19-25	765,630	425,181	55
Previous week	690,180	453,243	66
Year ago	783,216	477,494	61
Two years ago	724,861	484,283	67
Five-year average			63
Ten-year average			64

NORTHWEST

Minneapolis

	6-day week capacity	Flour output	% activity
Nov. 19-25	336,000	211,847	64
Previous week	336,000	*224,966	76
Year ago	241,368	205,763	84
Two years ago	378,000	244,785	65
Five-year average			71
Ten-year average			75

*Revised.

Principal interior mills in Minnesota, including Duluth, St. Paul, North Dakota, Montana and Iowa:

	6-day week capacity	Flour output	% activity
Nov. 19-25	662,700	414,979	63
Previous week	662,700	*476,121	72
Year ago	662,400	353,388	53
Two years ago	666,600	431,787	65
Five-year average			64
Ten-year average			63

*Revised.

BUFFALO

	6-day week capacity	Flour output	% activity
Nov. 19-25	548,000	412,887	83
Previous week	546,588	458,356	84
Year ago	600,000	531,780	88
Two years ago	624,300	533,711	87
Five-year average			87
Ten-year average			78

PACIFIC COAST

Principal mills on the North Pacific Coast:

Seattle, Tacoma and Interior Washington Mills

	6-day week capacity	Flour output	% activity
Nov. 19-25	274,000	147,994	54
Previous week	274,000	*183,932	66
Year ago	242,000	104,489	43
Two years ago	243,000	274,913	113
Five-year average			72
Ten-year average			75

*Revised.

Portland and Interior Oregon Mills

	6-day week capacity	Flour output	% activity
Nov. 19-25	159,600	77,850	49
Previous week	158,600	74,795	48
Year ago	146,400	61,453	42
Two years ago	146,400	107,532	73
Five-year average			68
Ten-year average			73

MILLFEED OUTPUT

	Southwest* Weekly production	Southwest* Crop year to date	Northwest* Weekly production	Northwest* Crop year to date	Buffalo† Weekly production	Buffalo† Crop year to date	Combined** Weekly production	Combined** Crop yr. to date
Nov. 19-25	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Previous week	[illegible]		[illegible]		[illegible]		[illegible]	
Two weeks ago	[illegible]		[illegible]		[illegible]		[illegible]	
1949	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1948	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1947	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1946††	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Five-yr. average	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

Funds Assured for Yugoslav Aid

TRUMAN AUTHORIZES MILITARY AID SPENDING FOR PURCHASE OF FLOUR

PMA Procurement Expected; U.S. Flour to Supplement Supplies Already Provided Through German and Italian Mills

By JOHN CIPPERLY
Washington Correspondent of The Northwestern Miller

WASHINGTON — The way was cleared last week for shipments of U.S. flour to Yugoslavia when President Truman announced that he had authorized use of $16 million in Military Aid Program funds for the purchase of food supplies for the Yugoslav army.

Previously emergency shipments of flour to that nation had been expedited indirectly under Economic Cooperation Administration funds from wheat flour milled in Germany and Italy. ECA plans to replace the wheat used for this purpose.

The ECA cannot directly disburse its funds for nations not members of the ECA, but this indirect use of funds is considered justified on the grounds that the grinding of wheat into flour in Germany and Italy provided industrial recovery activity in both nations. German and Italian mills are compensated for their milling with retention of the millfeeds.

PMA to Buy Flour

From the $16 million of MAP funds it is expected that U.S. mills will be asked to provide 40,000 tons of wheat flour (in wheat equivalent) of 85-90% extraction. Procurement will be handled by the Production and Marketing Administration, but officials expressed doubt that the entire quantity would be purchased at one time since so heavy a quantity of blended flours of 85@90% extraction would upset the clears market. However, shipment of the U.S. flour is expected to be asked for late this year and early in January. The urgent relief needs are expected to be filled from flour shipments from Italy and Germany.

Other urgent Yugoslav requirements consist of 25,000 tons of lard, 150,000 tons of corn, 40,000 tons of barley for animal feed and 10,000 tons of oats or other fodders. This latter quantity may be replaced by corn, sorghums or other feed commodities.

In addition to this aid already authorized or shipped, the returning Congress will be asked to authorize additional funds for relief of Yugoslavia. The amount of additional aid needed is rumored to be $75 million, but foreign dispatches now indicate that the over-all requirements may be somewhat less than the original figure of $105 million asked of the U.S.

Promote Military Help

The administration admits frankly that aid to this Communist nation is urgent on the grounds that Yugoslavia has 32 army divisions which can be counted on to oppose Russia in event of an outbreak of war on the European continent. Unless the aid is forthcoming the administration spokesmen fear that the present Yugoslav government will collapse and fall under the political domination of the Kremlin version of Communism.

Critics of the administration have already voiced opposition to Yugoslav aid, and it is expected that the Yugoslav aid issue will be coupled in Congress with that of Spain and China, thereby complicating the outcome.

However, it is understood that the authorization of the use of the $16 million of MAP funds assures the shipment of the U.S. flour since congressional approval of that money is not necessary.

FURTHER RAINS BENEFIT HARVEST IN AUSTRALIA

MELBOURNE — Further rains in southeastern Australia have benefited wheat prospects, with added moisture helping to fill the heads in Victoria. In New South Wales and parts of Northern Victoria there has been a fair amount of rust, resulting in some reduction in the expected crop in New South Wales. The quality of the grain has been adversely affected in some cases.

Some estimates of the expected crop are still over 200 million bushels, but reliable authorities feel that the outturn will not exceed the previously announced figure of 185 million bushels.

Further rains could reduce this estimate, it is pointed out, but if present outlooks hold there will be about 100 million bushels Australian wheat available for export.

STORED GRAIN BURNS

UTICA, N.Y.—Twenty tons of grain caught fire from spontaneous combustion in a storage elevator at the Ogden Grain Co. here Nov. 21, causing damage estimated at more than $1,000. It was the second time in the past two years that a blaze has broken out in the company's elevator which holds between 18 and 20 carloads.

CO-OP PLANS ELEVATOR

SAGINAW, MICH.—The Michigan Elevator Exchange will construct a new farmer-owned terminal grain elevator in the southeast section of the state, nearly on the Michigan-Ohio border. Reason for this location is for easy shipping. The structure will be made of steel-reinforced concrete equipped with the latest in grain handling and processing equipment. It is located on a 24-acre site and plans are to have it ready for the harvest run next summer. Some 99 stockholder-firms are represented by the exchange, which operates 135 cooperative country elevators in Michigan.

Pending Purchases for Yugoslavia Strengthen Clear Flour Market

The impending purchase of flour for export to Yugoslavia by the Production and Marketing Administration has strengthened the market in export grades and has speeded up inquiry for flour for first quarter, 1951, shipment to Norway and the Netherlands.

The fact that Norway and Holland are in the market for the same type of flour as PMA intends to buy has pushed .7% ash clears up 10@20¢ sack and has created a scarcity of offerings at the moment. However, during the week scattered sales of .7% ash flour have been made to the two European countries and a few minor lots of .5% to .55% ash straights have been sold to the Dutch.

Norwegian offers have ranged up to around $3.45, f.a.s. Gulf, after subsidy, packed in jutes or osnaburgs, but these prices are considerably under the level that most mills are interested in selling. Mill ideas in cables to the Norwegian agents range up to around $3.83, f.a.s. Gulf, sacked, after subsidy. Norway is inquiring for January and February shipment.

Scattered lots of export flour have been sold to the Netherlands for shipment into February. Prices for .5% to .55% ash straights which have been traded remain in the neighborhood of $4.55, c.i.f. Amsterdam, for 50 kilos. Clear sales have dropped off because of the lack of offerings due to the expected PMA buying. Jamaica purchased approximately 50,000 sacks of 1% ash counter flour Nov. 25. Agents had to confirm business with the largest number of sellers in quite some time, and the price range was wider than usual because of the scarcity of clears. The flour was sold in the range of $3.64@3.85, c.i.f. Kingston, after subsidy. Mills continue to quote to Brazil, but as yet there has been no confirmation of sales. Elsewhere in the Latin American orbit business is quiet.

RAIL STRIKE CURTAILS AUSTRALIAN MILL OUTPUT

MELBOURNE — A railway strike in Victoria for the past six weeks has seriously affected the flour milling industry and now only two out of 10 metropolitan mills have supplies of wheat. Even these two mills are not running full time. The others are attempting, by road haulage, to keep in production on about 20 to 30% of capacity.

The strike has meant the loss of export flour business for Victoria and the position has been further complicated by a strike on the waterfront which has developed in the past week. The unions concerned are reported to be Communist-led.

GRAIN ELEVATOR BURNS

DELAVAN, WIS.—Loss estimated at $75,000 was suffered by the John F. Mawwhinney grain elevator here by fire which swept the large wooden elevator early Nov. 19. The elevator, constructed in 1948, was totally destroyed with its contents of corn, soybean oil meal, seeds, bran, shellers, grinders and other equipment. A loaded grain truck parked at the elevator loading platform was also destroyed. The fire did not spread to the old part of the property adjoining the elevator and housing offices, storerooms and other departments of the firm. Grain stores in the structure adjoining the burning elevator were not damaged by fire, but did suffer water damage.

GMI TO PAY $1.25

MINNEAPOLIS—The board of directors of General Mills, Inc., has declared a quarterly dividend of $1.25 a share on General Mills 5% preferred stock, payable Jan. 1 to stockholders of record Dec. 8. This is the 45th consecutive quarterly dividend on General Mills 5% preferred stock.

Officials Proceed Slowly in Handling Write-off Requests

WASHINGTON—Government officials are now processing applications for certificates of necessity covering grain storage facilities.

When certificates are issued, the government permits short-term write-offs of costs of new construction connected with the defense effort.

Twelve applications covering grain storage facilities have been filed with the National Security Resources Board, and they have been referred, in turn, to the Interstate Commerce Commission.

From ICC the applications are referred to the Production and Marketing Administration for study and recommendations. And it appears that the applications will get considerable study there.

A number of the applications have included statements from local PMA committees on the need for the storage facilities. This is considered a wise move since it will make faster handling possible. Officials are expected to consult local and regional offices whenever they feel additional information is needed.

None of the applications has been approved yet, and it is expected that it will be some time before any are approved.

Among the points expected to be considered in handling applications covering grain storage are: Type of facility—permanent elevator type or multiple-use type; location—is it to serve farm as well as defense needs, or is it in a congested area that might be a military target; is it to be used in competition with similar facilities which would be eligible except for the completion date requirement.

The competitive factor appears to be receiving increased attention in the processing of applications for the five-year amortization privilege. Officials wonder how storage facilities completed before Dec. 31, 1949, and therefore ineligible for the privilege, are different from similar facilities in the same area which were completed soon after Dec. 31, 1949, and therefore within the period in which construction must be begun or completed.

TRANSFER REQUESTS POSTED

MINNEAPOLIS—Two requests for transfer of membership were posted by the Minneapolis Grain Exchange recently. They are Arthur J. Lahiff, Quaker Oats Co., to Chester L. Ridge of the same firm, and C. M. Hardenbergh, Commander-Larabee Milling Co., to I. S. Joseph, I. S. Joseph Co., Inc.

CCC Loss Totals $28,199,000 in First Quarter

WASHINGTON — The Commodity Credit Corp. last week reported that $3,014,190,000 was invested in CCC price support program loans and inventories as of Sept. 30, 1950.

The corporation sustained a net realized loss of $28,199,000 in carrying out this program during the current fiscal year through September. The net realized loss on the CCC price support program for the fiscal year ended June 30, 1950, was $249,-230,000.

Of the total investment of $3,014,-190,000, loans outstanding totaled $840,652,000, including $113,971,000 of commodity loans held by lending agencies and $635,812,000 held by the CCC and $90,869,000 of loans approved but not fully processed. Inventories acquired under loan, purchase agreement and direct purchase operations represented an investment of $2,173,538,000.

Quantities Listed

Price-support operations in three commodities accounted for the bulk of the loan total. These commodities, the quantities of collateral pledged, and the loans outstanding, were as follows:

Corn, bu.	[illegible]	[illegible]
Wheat, bu.	[illegible]	[illegible]
Tobacco, lb.	[illegible]	[illegible]
Other		[illegible]
		$840,652,000

Included under "other" above were loans on flaxseed, peanuts, soybeans, hay and pasture and winter cover crop seeds, barley, dry edible beans and peas, grain sorghum, oats, rice, rye, rosin, upland cotton, American-Egyptian cotton and cottonseed. In this group, the largest amount of loans on any one commodity was $22,024,113 on barley.

The corn total includes, in addition to 210,085,806 bu. of 1949-crop corn, 1,752 bu. of 1950-crop corn, 99,-536,325 bu. of resealed 1948-crop corn, and 5,541,490 bu. of 1948-crop corn in process of liquidation.

The wheat total includes, in addition to 100,130,492 bu. 1950-crop wheat, 8,045,088 bu. resealed 1948 and 1949-crop wheat and 6,695,859 bu. 1948 and 1949-crop wheat in process of liquidation or resealing.

Items in the inventory of the CCC as of Sept. 30, the quantities involved and the cost were as follows:

Wheat, bu.	[illegible]	[illegible]
Corn, bu.	[illegible]	[illegible]
Linseed oil, lb.	[illegible]	[illegible]
Cotton, bales	[illegible]	[illegible]
Dried eggs, lb.	[illegible]	[illegible]
Butter, lb.	[illegible]	[illegible]
Grain sorg., cwt.	[illegible]	[illegible]
Dry edible beans, cwt.	[illegible]	[illegible]
Flaxseed, bu.	[illegible]	[illegible]
Dried milk, lb.	[illegible]	[illegible]
Barley, bu.	[illegible]	[illegible]
Cheese, lb.	[illegible]	[illegible]
Rosin, lb.	[illegible]	[illegible]
Other		[illegible]
Total		$2,173,538,000

"Other" items in inventory included American-Egyptian cotton, wool, cottonseed, cotton linters, cottonseed oil, cottonseed meal, peanuts, soybeans, turkeys, potato starch, dry edible peas, oats, rice, rye, hay and pasture seeds, winter cover crop seeds, tobacco and turpentine, the largest of which was oats with a cost value of $11,128,705.

The net loss in carrying on the CCC price-support program in the first three months of the fiscal year was realized largely on butter, grain sorghum, eggs, milk, and flaxseed.

$6,750 Million Authorized

As of Sept. 30, 1950, the CCC was authorized to have total borrowings outstanding and obligations to purchase loans held by lending agencies at any one time of $6,750 million to carry on its various programs, including the price-support program. The CCC had in use $3,078 million of its statutory borrowing authority, i.e., actual borrowings totaled $2,959 million and obligations to purchase commodity and storage loans held by lending agencies amounted to $119 million.

This left a net statutory borrowing authority available of $3,672 million. In addition, other current operating obligations of the CCC amounted to $296 million, some part of which may be liquidated by the use of borrowing authority. These current operating obligations included accounts payable and accrued liabilities totaling $81 million, loans in process amounting to $91 million, purchase agreements amounting to $84 million, and other commitments of approximately $40 million.

The corporation has a paid-in capital of $100 million and at times it receives advances from purchasers of commodities. These funds, of course, reduce the amount of borrowings necessary for the corporation to carry out its operations.

SHELLMAR NET HIGHER

MOUNT VERNON, OHIO—Operations of Shellmar Products Corp. during the third quarter of 1950 showed increases over previous quarters of this year in both net sales and net earnings. Net sales for the first nine months of 1950 were $23,765,679, which compares with $20,542,198 for the same months of 1949. Net earnings for the 1950 period were $1,721,-139, after provision for taxes at the new rate of 42%.

Don't Neglect Elevator Legs—They Start Fires

Never Force a Choke—Dig it Out.
Inspect the Head and Boot Bearings Regularly, According to Instructions.
Check Pulley and Cup Belt Alignment.
Do Not Operate Idle Legs.
Watch Drive Belt Tension.
Clean Space Under Head Pulley Regularly.

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WHEAT and RYE
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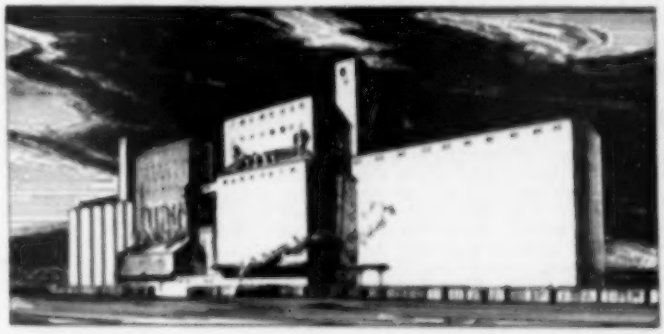
Millers of Hard and Soft Wheat Flour
DAILY CAPACITY 3,900 SACKS



ROCK ISLAND ELEVATOR—4,000,000 BUSHELS

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Serving the Milling Industry for 66 Years
F. A. THEIS · F. J. FITZPATRICK · F. L. ROSENBURY · W. C. THEIS · H. W. JOHNSTON

NEW MARKET TICKER—Members and guests of the Bakers Club of Chicago recently celebrated (above) the installation of a Western Union Statistical Ticker in the club's quarters in the Hotel Sherman. The high-speed machine carries the continuous and noncontinuous quotations of the commodity market. The availability of quotations was hailed by the officers, directors and members of the club as an "important service."

Quality Baked Goods Stressed at Connecticut Bakers Meeting

HARTFORD, CONN.—Quality in baked goods was stressed strongly by the speakers at the one-day convention of the Connecticut Bakers Assn., Inc., held here Nov. 1 in the Hotel Bond. Improved sales must come from the inside out and only good products, made of high grade materials in the most careful manner, can build a permanently successful business, it was pointed out.

William E. Doty, California Raisin Advisory Board, Fresno, Cal., was the first to emphasize the quality theme in his talk on "Building Demand for Baked Goods." He also told his hearers that the heavy demands by wine makers have caused a scarcity of grapes and have made necessary the recent increase in the price of raisins.

Dr. L. V. Burton, executive director of the Packaging Institute, Inc., and former editor of Food Industries, after reviewing the situation on available supplies for food packaging, also hammered on the idea of putting quality into the loaf of bread.

John J. Egan, state labor commissioner, discussing Connecticut's new mercantile wage order, advised against any change from the present method of establishing minimum wages, saying that to do this by legislation might mean that it would become a political football with one politician out-promising the other.

The Standard Brands' "Avenues of Opportunity" film, with its emphasis on suggestive selling of baked goods, was presented.

The entire slate of officers was reelected. This continued in office Louis A. Steves, Viking Baking Co. as president; Peter Baggish, Julius Baggish Bakery, Inc., as vice president; Charles R. Hoffmann, Hoffman Baking Co., as treasurer, and Charles Barr, Charles Barr & Associates, as secretary. Retail vice president is Norman C. Heilman, Heilman's Bakery; wholesale, Miss Helen S. Johnson, Soderholm Baking Co.; house-to-house, Chester E. Borck, Borck & Stevens, Inc.; specialty, A. N. Perler, Perler Bakery, and Italian, Frank Del Vecchio, Legna Baking Co.

The new vice president in charge of the allied division will be Louis Adelman, Bakers Equipment Co. The three allied representatives named were John J. Casey, Standard Brands, Inc.; Joseph F. Gubbins, Procter & Gamble Co., and Carl M. Ganzle, Caravan Products.

European Grain Demand May Switch to North America; Heavy Reserves Sought

LONDON—Wars and rumors of wars still remain major talking points in European trading circles. How and when the outbreak will come are questions which take second place to the major issue of what will happen to business if it does come. Most marketmen anticipate a rigid tightening of controls far beyond the extent of those inflicted during the last war, either by the Nazis or the Allies, and some even hazard the view that there will be little room for the individual trader in a new wartime organization.

Nevertheless, the hope has been expressed that the governments of the various countries involved will take the advice of experienced traders in the way which has proved and is continuing to prove so valuable, despite the anticipation that conditions will be entirely different.

Some authorities, basing their assumptions on reports of a vast Russian submarine fleet, take the view that imports from North America and other supplying areas will be cut considerably and that the importing countries of western Europe will have to rely on home grown production and on the vast reserves of food which it is proposed to build up. The British, it is said, have made arrangements for the immediate construction of a reserve of U.S. and Canadian flour for use in an emergency. Trade experts, discussing the project, point out that 72% extraction flour of high protein value such as that supplied by North America has better keeping qualities than the currently home produced 81% extraction flour and would consequently require less frequent turnover. The British would need this high protein flour in order to provide a suitable admixture for use with the flour milled from home produced wheat of low strength.

Wheat Reserves Planned

At the same time the British authorities are also taking active steps to build up reserves of wheat in dumps dispersed throughout the rural areas, a system which it is expected will counteract the losses sustained in the last war by storing it in buildings situated in populated areas. Aircraft hangars, currently used for grain storage, would have to be returned to their normal use in the event of war and so it is essential that new storage facilities be provided at once. The government has already indicated that work is proceeding.

Storage proposals of this nature, which are being repeated in most western European countries, do not necessarily mean that war is thought to be inevitable; governments are merely taking adequate precautions, having learned the lessons of World War II when they were caught without adequate stocks in reserve.

Russian Supply Build-Up

The Russians are also concentrating on building up reserves of grain and other commodities which would be of use to them in the event of war. Their reluctance to make any major grain deals in the recent past is evidence enough of their preoccupation with emergency storage. As usual their propagandists claim that the last grain harvest was a record one and some observers appear to accept this claim on the grounds that the Russians have announced their willingness to participate in a European grain agreement. Others, however, warn that the reports ought to be treated with reserve. In order to maintain its export sales since the war, Russia has been forced to draw heavily on the production of the satellite countries of eastern Europe. This year most of the countries in the Danube basin have sustained heavy losses due to adverse weather conditions and doubt has been expressed concerning their ability to provide grain for export. This might mean that export deals, sponsored by Russia, might once again be restricted, thus making for uncertainty in the market.

Therefore, taking into account the need to build up western European grain reserves and the comparative inability of eastern Europe to maintain supplies, market assessors see the possibility of a switch in demand to North America, a policy which would be aided by the easing dollar situation following rearmament projects, which hitherto has precluded the importing countries from dealing as extensively as they would have liked with the U.S. and Canada.

Harry C. Christiansen

HEADS EXCHANGE — Harry C. Christiansen, Omaha manager of Rosenbaum Bros., is the newly elected president of the Omaha Grain Exchange. He succeeds H. B. Waller of the Butler-Welsh Grain Co., Omaha. Mr. Christiansen is a 30-year veteran in the grain business. He has been a director and first vice president of the exchange. He also represents Omaha on the board of directors of the National Grain Trades Council.

MINNESOTA ALLIED TRADES ARRANGE "BOSSES NIGHT"

MINNEAPOLIS — The annual "Bosses Night" of the Minnesota Allied Trades of the Baking Industry will be held at the Hotel Radisson here Jan. 25, according to an announcement by Ray O'Brien, O'Brien's Specialty Foods, St. Paul, chairman of the committee.

Plans for the get-together of allied tradesmen and their superiors were discussed during the monthly dinner meeting of the organization at the Criterion Cafe, St. Paul, Nov. 24. The annual Christmas party of the allieds will be held at the Radisson Dec. 15.

E. T. LeMire, International Milling Co., Minneapolis, followed the business session with the showing of sound movies on wrestling, hunting and fishing.

EXPANSION PLANNED BY PENNINGTON BROTHERS

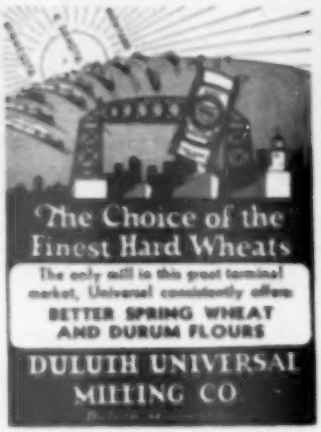
CINCINNATI—Pennington Brothers, Inc., wholesale baking firm with a present plant at Boone and Burbank Sts. here, has purchased the property of the Norwood Roller Rink at Sherman Avenue and Victory Parkway for an amount in excess of $100,000, it has been announced by Morgan B. Pennington, president. The site includes the present rink building, containing 26,000 sq. ft. of floor space, and several adjacent vacant lots.

The property will be taken over Dec. 10 and the baking firm will spend $165,000 for the installation of new equipment with which to increase the output of the Pennington sandwich loaf. There also will be erected several additional buildings, which will contain garage space and loading docks, at a cost of $125,000, to bring the total investment to approximately $400,000.

Pennington Brothers, which observed its 20th anniversary in business in November, also operates bakeries in Washington Court House, Ohio, to supply retailers in the Columbus, Dayton and Springfield areas, and in Frankfort, Ky., to serve retailers in that city, Lexington and surrounding territory.

ALLIS-CHALMERS SETS UP CHICAGO WAREHOUSE UNIT

CHICAGO — The Allis-Chalmers Mfg. Co., Milwaukee, has established a warehouse sales unit to handle the sales of small apparatus including motors, controls, Texrope drives and pumps. George A. Wampler, former sales representative in the company's Memphis, Tenn., district office, has been named manager of the unit. Announcement of the establishment of the office, which will be located at 500 East 27th St., was made by O. V. Talley, manager of the Midwest region of the firm's general machinery division. About 12 persons will comprise the personnel of the new unit.



The only mill in this great terminal market, Universal consistently offers
BETTER SPRING WHEAT AND DURUM FLOURS
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MILLING ENGINEERS, INC.
Designers and Builders for the Grain Processing Industries
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ACME — GOLD DRIFT
Better Bakery Flours
These Brands Meet Every Shop Need
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MILLERS OF
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ACME RYE
A HIGH QUALITY WISCONSIN RYE FLOUR
All Grades
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ANALYSES
FLOUR FEED WHEAT
THE RO-MEST LABORATORIES

"RUSSELL'S BEST"
"AMERICAN SPECIAL"
Our mill is located in the high protein wheat district of central western Kansas, and secures most of its wheat directly from growers.
RUSSELL MILLING CO., Russell, Kansas

"CREMO"
Just the Cream of Hard Wheat
CROOKSTON MILLING CO.
CROOKSTON, MINN.

BLAIR'S Certified Wheat
BLAIR MILLING CO., Atchison, Kans.

British to Use Less Imported Flour in Blends

LONDON—The rates for the admixture of imported flour with British milled flour of 81% extraction have been reduced.

Effective Nov. 13 the rate was reduced from 10 to 7½% in all mills in England and Wales and from 15 to 12½% in Scotland and Northern Ireland. These percentages relate to the total product containing admixed flour.

From the same date the composition of the grist was also altered in England and Wales. The make-up now consists of a minimum of 35% home-grown wheat, a maximum of 45% Manitoba or U.S. spring wheat, a maximum of 10% Australian and 10% other imported wheats as available. There is no restriction on the use of Australian wheat in the grists for purposes other than bread making.

As a result of the reduction of the extraction rate from 85 to 81%, the British government will have to import an additional 260,000 tons of wheat. Assuming that the extra wheat has to be obtained in Canada at the maximum price under the wheat agreement, the cost imported into the U.K. will be about $20,440,000.

The additional millfeed made available is also expected to be 260,000 tons and this will replace a similar quantity of coarse grains. The latter would have had to come from dollar sources. Maurice Webb, British Minister of Food, revealing this information, stated that corn is the best alternative to millfeed and at current prices the cost of the U.S. product imported into the U.K. would have been about $19,600,000.

—GRAIN IS THE STAFF OF LIFE—

BOARD ORDERS NO. 4 WHEAT TO VANCOUVER

WINNIPEG—The Canadian Wheat Board has advised the trade that effective immediately and until further notice all board wheat grading No. 4 northern and No. 4 special, including toughs and damps of these grades, should be shipped to Vancouver. The stations affected by this order are those in Saskatchewan with a favorable freight differential of 1¢ per 100 lb. between Vancouver and Fort William, also stations in Alberta or Saskatchewan where the Vancouver export and Fort William freights are the same.

Elevator companies are requested to notify their agents at the points affected by this instruction to order cars and commence shipment to Vancouver of the grades indicated as quickly as possible.

—GRAIN IS THE STAFF OF LIFE—

DAVID MOSS TO HEAD VANCOUVER EXPORTERS

VANCOUVER—David W. Moss, local manager for Earle & Stoddart, Ltd., was elected president of the Vancouver Grain Exporters Assn. at the organization's annual meeting recently. He succeeds J. J. Conn of the Cargill Grain Co.

F. C. Wilkins of Jas. Richardson & Sons, Ltd., was named vice president and W. F. Parkin of McCabe Grain Co., treasurer. Directors are R. M. Bryan of Hall Bryan, Ltd., and R. C. Milroy of Milroy Grain Co., Ltd. Herbert W. Cameron was returned as secretary-manager and W. A. Sankey as assistant secretary.

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Our stocks are analyzed for baking strength. They're carefully and personally selected—binned according to variety.
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Cut quality . . . and you lose your best customers."
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GROCERY PRODUCTS NEWS

Food Wholesalers Urged to Buy Only for Merchandising Needs

WASHINGTON—Keep stocks at a normal level and buy for merchandising needs only.

That is the advice given wholesale grocers by John R. Bromell, operations consultant of the U.S. Wholesale Grocers Assn. In an operations service bulletin issued by USWGA, Mr. Bromell discusses the problem of a proper buying policy during the present emergency.

Wholesale grocers recall the scarcities, rising costs and price increases of the World War II period, he points out, and now they note that inventory controls have been placed on certain strategical materials. Consequently, he says, many merchants wonder whether it would not be wise to stock everything they can buy and store legally.

Situation Different

"In making a decision on this vital question, it might be well for the wholesaler to weigh the dissimilarity between present conditions and those which obtained at the beginning of the last war," Mr. Bromell says.

"In 1941 (1) we were faced with the problem of drafting and feeding a military personnel of more than 13 million—present goals are 3 million. (2) we had to build a tremendous commercial fleet and also replace the ships being sunk by the enemy—we still have many ships in mothballs with no big construction program in view; (3) the enemy was sinking tremendous quantities of supplies—there are no such losses today; (4) our productive apparatus was woefully small and great quantities of materials were consumed in expanding it to meet war needs—we still have those plants plus some which have been built since; (5) we had to assist in feeding most of our allies and the liberated areas—these are about self-supporting now as far as consumer goods are concerned; (6) billions of dollars worth of manufactured goods were being used in combat or being destroyed by the enemy—the amount of such goods being so used or lost now is negligible; (7) the armed forces had to fill many pipelines leading to combat and prospective combat areas—these needs are negligible today."

Speculative Profits

Mr. Bromell goes on to say that some wholesalers "may rightfully believe that a speculative profit can be realized by stocking heavily."

"But what if price controls with an accompanying rollback are inaugurated?" he asks. "And, again, suppose food prices do not rise—a definite possibility."

He cites expanded capacity for production in all fields and says it is reasonable to assume that the government will do everything to assure big production of foods. Consequently, foods "should not be very scarce for some time, even if an all-out war starts," Mr. Bromell says.

"Under present conditions it would seem prudent for wholesale grocers to keep their stocks at a normal level," Mr. Bromell says.

"By buying for merchandising needs only, they have only prospective speculative profits to lose; in buying otherwise they can go very wrong. And since employment is expected to be high, wages good, and food fairly plentiful, the American consumer is going to demand quality merchandise. Therefore, it would likely be unwise for wholesale grocers to overstock on 'cats and dogs.'"

—WEEKLY IN THE STATE OF LIFE—

Food Distributors and Manufacturers Discuss Problems

NEW YORK—One of the highlights of the recent convention of Grocery Manufacturers of America, Inc., in New York was a panel discussion by representatives of both food distributors and manufacturers.

The discussion was called "The Grocers Bowl," and each group was billed as an "all star" team. Representing manufacturers was John Brownell of Lever Bros. Co., Paul McGowan of General Foods Corp. and Walter Shafer of Armour & Co. The distributors were represented by Gerard Klomp, president of the National Association of Retail Grocers; Forrest Fraser of the Kroger Co. and Tom Harrison of Winston-Newell Co., Minneapolis. J. Sidney Johnson of the National Biscuit Co. acted as referee.

Much of the discussion centered on problems of coordinating advertising and merchandising efforts. Distributors indicated that they needed more advance information on manufacturers' advertising and promotional plans—much earlier information than frequently given.

They said that too much weight is sometimes placed on advertising through consumer media, with too few tools made available to distributors to help them tie in successfully with the campaigns. Manufacturers promised to give attention to these observations.

Need Plenty of Time

Mr. Harrison explained that wholesalers need plenty of time to be assured of sufficient supplies in the case of major promotions. They must be in a position to determine the demand of their customers and then to get the needed quantities of the groceries into their own warehouses and to the stores in ample time, he said. Manufacturers agreed with this point and also said that promotional plans should be explained clearly.

The problem of handling coupons also came up, and manufacturers were urged to give grocers more cooperation in handling the many coupons.

Another major point was the problem of minimizing "price wars." Manufacturers agreed that their salesmen sometimes make mistakes in recommending price levels. But they suggested also that retailers should set good examples in their own groups. The difficulty of determining a "proper mark-up" was generally recognized.

Distributors contended that there is too much reliance on low prices on the part of manufacturers, and they said there are other ways of increasing volume.

Agreement was general on the point that manufacturers should provide food supplies of point-of-sale promotion material. It was agreed that this material should be made specially for special events and not be of a standard, unchanging type. Floor stands, shelf markers and easel-back cards were recommended in particular. Mr. Harrison pointed to the need for satisfactory packaging of this material so that it can be distributed by trucks if not sent to the retail store by manufacturers themselves.

White Cake Mix Used in 'Easiest Fruit Cake'

NEW YORK—A package of white cake mix can be used to make the "easiest fruit cake in the world," Look magazine reports in a recent issue.

The feature explains how "even a first time baker" can transform a package of cake mix into a traditional holiday cake.

Look said it perfected the recipe "to cut the traditionally lengthy preparation of ingredients for fruit cake while keeping the family fun of selecting nuts and spices, of enjoying the aroma of long-baking fruit cake throughout the home."

Orange juice is substituted for milk or water usually added to packaged mixes. Use of packaged, pre-cut glace fruits helps cut down preparation time.

"Because packaged cake mixes are precision-measured, easy to stir up even for a first-time baker, this recipe is almost failure-proof," the Look feature said.

The illustrated article shows Imogene Coca, NBC television star, making the fruit cake.

Research Shows Extent of War-Caused Build-Up in Flour and Other Food Stocks

CHICAGO—The tonnage volume of consumer sales of flour and mixes in June and July this year was 7% greater than normally would have been expected at that time of the year. This is pointed out by the A. C. Nielsen Co. in an appraisal of market distortions following the outbreak of the Korean war.

As reported in "The Nielsen Researcher," the marketing research organization compared food store sales and inventory levels for June and July with similar data for April and May in order to determine effects of the war. These differences were then adjusted for seasonal trends in previous years to measure variations from what would be expected under normal conditions.

"Grocery store all-commodity tonnage in June and July," the Researcher said, "was only 2% greater than would averagely have been anticipated in the consumer movement of food products at this period of the year (dollar volume, of course, was up more—due to price increases)."

Retail Stock-piling Greater

For 33 packaged food commodities, the average upturn from normal in consumer purchases was 6%. Gains in some lines were much greater than in others, however. In regard to store inventories, comparisons on the 33 packaged food items showed that stock-piling at the retail level was relatively greater than increases in consumer movement. From June 1 to Aug. 1, the increase was 10%.

"Thus," the Nielsen company explained, "the manufacturer's gains in shipments reflected the combined effect of the build-up in home stocks and store stocks plus whatever increase there may have been in the inventories of wholesalers and other storage points between the processor and the retail outlet."

Although retail store stock-piling of the 33 food commodities was greater on the average than increases in

BIG DISPLAY—Frederich's Market in Miami, Fla., used the above-pictured display, called the "world's largest," in selling a total of 7,200 packages of Sunshine Hydrox cookies in 11 days. Officials of Sunshine Biscuits, Inc., said this sales record shows the value of outstanding displays of Sunshine products.

consumer sales, there was no percentage difference for flour and mixes. The increase in retail inventories of these products was 7%—the same as the increase in consumer sales.

Of the food commodities listed in the Researcher, vegetable shortening showed the greatest consumer sales increase from April-May to June-July—a gain of 24%. Soaps and detergents were second, with a percentage increase of 15. Coffee showed the greatest retail inventory increase between June 1 and Aug. 1—an increase of 27%.

Differences Noted

The Nielsen reports note that a comparison of market trends following outbreak of the Korean war with trends following Pearl Harbor reveals some pronounced differences in consumer and retailer behavior.

"It was very apparent that both consumers and retailers had been educated during World War II to expect shortages and/or higher prices in certain commodity lines following the outbreak of a war," the Researcher said.

For example, consumer sales of vegetable shortenings were only 2% greater in December-January, 1941-42, than in the preceding two months, while in June-July, 1950, sales of this product were 24% greater than in the preceding two months. Retail inventories of vegetable shortening showed no increase after Pearl Harbor but rose 14% from June 1 to Aug. 1, 1950.

The Nielsen company points out that in 1941 family flour was one of the most hoarded items, just as it was in September of 1939 when Hitler invaded Poland. At neither time, the report notes, was there a real scarcity of flour, but many consumers recalled that flour was short in World War I.

Consumer sales of flour and prepared mixes in the two months after Pearl Harbor were 10% greater than in the preceding two months, and retail inventories increased 11%. The increases following the Korean outbreak were somewhat less, being 7% for both consumer sales and retail inventories.

A regional check showed that "scare buying" of flour following the Korean outbreak was heaviest in the New England and east central areas, while no evidence of "scare buying" of this product was found in the Southeast and Southwest.

The Nielsen company also pointed out that the retail stock-turn advantage in June and July this year was greatest for leading advertised brands of groceries. For a broad group of baking products the advantage in favor of leading brands was 92%.

—BREAD IN THE STAFF OF LIFE—

WHOLESALERS MEET WITH GOVERNMENT OFFICIALS

WASHINGTON — Representatives of wholesale grocers have been meeting with officials in Washington in connection with discussions of prospective government control action.

Recently representatives of the National-American Wholesale Grocers Assn. and the U.S. Wholesale Grocers Assn. joined others in wholesale trades in a meeting called by William H. Harrison, administrator of the National Production Authority. Representatives of both hard and soft goods lines attended the meeting.

NPA and U.S. Department of Commerce officials listened to the presentations made by representatives of the various trades and commented on allocations and priorities programs.

The Flour Distributor's Viewpoint . . . by Wayne G. Martin, Jr.

WHILE we are not inclined to be pessimistic, there is every possibility of the government's establishing controls which would very directly affect the distribution of flour. This industry, like all others, has already been told to keep cost figures for an earlier period in 1950, and so much publicity has been given to this law that we assume flour distributors have followed it.

Flour distributors should see that their businesses are in such condition that they can furnish all information which would be required under the establishment of price controls. Those who are familiar with the former days of OPA will recognize how essential this information is.

No one can, of course, tell what such controls may be until they are announced by the government. But it is known from experience that they will be based upon actual known operating costs of flour distributors. It is to their interest, therefore, to see that their accounting figures are up to date and that they can prove their costs of operations. Without this information the industry is headed for trouble.

UNSETTLED CONDITIONS—With economic conditions throughout the world as unsettled and chaotic as they are, it is utterly impossible to predict market trends with any degree of certainty. In the past some flour jobbers emphasized buying rather than merchandising and depended upon making a profit from the former. They paid too little attention to the distributing end of their businesses.

That cannot be done now with any degree of safety. Every wholesale grocer and flour jobber must merchandise the products he sells and see that they are sold at a price, based upon actual costs, which will yield a reasonable profit. Otherwise they may not long remain in business.

As a matter of fact, that is the way their businesses should be operated at all times, regardless of market trends. Distributors are in business to make reasonable returns on their operations as merchandisers, and that should be their first concern at all times. Present conditions merely emphasize that fact.

HIGHER FREIGHT COSTS—It has been announced that railroads serving the East are going to seek higher freight rates. Should this request be granted—which is probable—it will mean higher cost of flour to wholesale grocers and jobbers, for mills obviously are not in a position to absorb an increase.

One of the dangers of the situation is that some jobbers, in attempting to appease their trade, may try to absorb these advancing freight costs. That, of course, would be one of the worst things that could happen to the flour distributing trade. It would establish a pattern that might make it impossible for the distributing industry to exist.

Both millers and distributors are working on very close margins as it is, and to decrease them by any extent whatever through absorbing higher freight costs would be ruinous to many in the two industries.

Flour jobbers and wholesale grocers must try to keep prices on a fair level, one which will assure supplies of this basic food product at a reasonable cost to the consumer. At the same time, distributors must have a sufficient margin so that they may stay in business.

For many years flour distributors have had sufficient difficulty remaining in business. And if some should undertake to carry the further costs of higher freight rates, the whole trade would be placed in a most precarious position. Should the requested higher freight rates be granted, we trust that flour distributors will handle them with good common sense.

—BREAD IN THE STAFF OF LIFE—

BREAD SPREADS—Part of the Eatmor Cranberries sales campaign involves promotion of baked foods with which fresh cranberries may be used. For example, housewives are urged to make cranberry spreads to use with bread. Pictured above are bread and different types of spreads containing cranberries.

Substantial Food Price Increase Held Unlikely

PHILADELPHIA—Food prices will not increase very much, if at all in the near future, in the opinion of Harry A. Bullis, chairman of the board of General Mills, Inc., Minneapolis. Addressing students at the Wharton School of Finance at the University of Pennsylvania, Mr. Bullis cited the fact that this was a very good crop year and that there is a considerable reserve for next year.

He also stated that he is not among those who feel that the country may be heading for an economic tailspin because material allocations and consumer credit regulations have been imposed. He admitted that these measures might create some temporary unemployment in certain lines, but he said he does not expect it to go very high. He said that he is a strong advocate of the theory that people should spend less and save more.

Mr. Bullis reported that in the first five months of the company's current fiscal year earnings of General Mills have been "gradually increasing," and he recalled that in the year ended May 31 earnings of $13,251,218, or $5.87 a share, were the highest in company history.

His remarks were made at a "mock" stockholders meeting at which students were requested to ask the questions they might pose were they holders of company stock. The session was in line with a General Mills policy formulated in 1939 to promote better relations with investors and the public. This year the firm held 12 regional stockholder meetings in addition to this "mock" gathering.

After the meeting, Mr. Bullis remarked that the college students asked more searching questions than many stockholders. Those which could not be answered from the floor will be furnished by mail.

USWGA OFFICIAL MAKES TAX BILL SUGGESTIONS

WASHINGTON — Suggestions on provisions of an excess profits tax bill have been filed with the House Ways and Means Committee by Harold O. Smith, Jr., executive vice president of the U.S. Wholesale Grocers Assn.

In his statement, based on replies to a questionnaire sent to USWGA members, Mr. Smith said that he does not consider excess profits tax legislation the best, most equitable or most effective way of increasing revenue but that he offered the suggestions in view of the fact that the committee is working on an excess profits tax bill under mandate from Congress.

Among other things, Mr. Smith recommended that the bill contain both the income method and the invested capital method with the taxpayer given the option of which to adopt and that this option be allowable for each taxable year; that the base period embrace the years 1946-49, with the taxpayer allowed to elect any two of the four years, or in lieu of this option, be allowed to elect an average of the four years adjusted for changes in the value of the dollar.

Mr. Smith also made recommendations for adjustments in arriving at excess profits net income, and with reference to treatment of an invested capital base, he said that there should be a flat rate credit on all invested capital and that the rate of return should be at least 12%.

He advocated the excess profits tax and the normal and surtax should be treated as one tax and that a specific exemption of $25,000 be granted to eliminate marginal cases and provide some protection for small business.

Inclusion of merchandising cooperatives under provisions of any excess profits law was urged by Mr. Smith, who said that all corporations, whatever their form, should be compelled to share tax burdens equally.

—BREAD IN THE STAFF OF LIFE—

SALES UP AGAIN

NEW YORK — The Grand Union Co., New York, reports that its sales in the four-week period ended Oct. 28 totaled $11,942,012, 16.4% more than in the corresponding period last year. This was the 80th consecutive month in which the company's sales have increased.

Mummy Wheat

Wheat has been found in the sarcophagi of Egyptian mummies. It is still currently reported that this "mummy wheat," after being sown has been observed to germinate; but there is no truth whatever in this story. Careful experiment has demonstrated that all real mummy wheat has entirely lost its vitality.—*A. H. Reginald Buller, in "Essays on Wheat."*

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The reported germination of wheat taken from Egyptian mummies thousands of years old is a modern myth originating in the impositions of fraud and cunning upon credulity.—*Peter Tracy Dondlinger in "The Book of Wheat."*

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There is no possible truth in modern tales, constantly repeated, of ancient mummy-wheat being planted nowadays and producing a crop; the germ cannot live more than a few years, and the grain is always certainly modern. — *Encyclopedia Britannica.*

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No doubt grain is found in the ancient tombs, but when grown it always produces a modern variety, unknown variety, unknown perhaps to those who boost it, but their lack of knowledge is not necessarily shared by botanists. Nor does it appear obvious to these claimants that the grains grown by the ancient Egyptians were hard grains to withstand the long dry weather of Egypt, and totally unsuited for the soft grained wheats of our temperate wheat belt. Finally, of course, it is simply proved botanically that wheat seeds cannot remain fertile even a century, and the genuine ancient wheat grains enclosed with the Pharaohs are all carbonized beyond possible germination, and crumble when handled. The seeds found in the tombs and sold by the natives, or dealers, and often honestly believed in by missions who barter them to raise their much-needed funds, were, probably, put in during modern times. There is ample proof of the use of the ancient tombs by native farmers to store their grain.—*Eric Hardy, in the Miller.*

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The longest known period of any seed germination is probably that of lotus seed, which the famous botanist Robert Brown succeeded in germinating when it was 150 years old.

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Sir James Petrie, by whose influence the sarcophagus thought to contain the mummified body of Rameses II—who was believed to be the Pharaoh with whom Moses negotiated the release of the Israelites from Egypt—was taken to Britain, said that the sarcophagus was sent to Alexandria for shipment to London but the regular steamer had gone. The officials responsible for the safety of the sarcophagus feared it might be broken into to steal jewels, etc., and, therefore, the sarcophagus was put in a granary and buried in bulk wheat. A few hours before the next steamer arrived, the sarcophagus was lifted and put into a wooden box (the grain incidentally was burnt). Some of the wheat, however, seeped through some holes in the old coffin.

When the sarcophagus arrived at the British Museum, the lid was taken off and in addition to the grain from the granary, there was the original grain which had been placed there to provide Rameses with "food" whilst he crossed over the Styx. This latter grain was not wheat but Emmer or, as it is translated in modern versions of the Bible, Spelt.

An enterprising seedsman secured the grain and planted it and some of the mixture grew. The seedsman claimed credit for having made the mummy wheat grow, but actually it was only the grain from the granary in which the sarcophagus had been placed which came up.—*C. K. in Milling.*

. . . . . Looking Backward

into the Files of The Northwestern Miller . . . .

75 Years Ago:

The millers of Sheboygan County, Wisconsin, met to set up a price schedule. They resolved, for the ensuing year, to take one eighth toll, and to sell flour as follows: Fancy patent, $7.25 bbl.; winter wheat flour straight, $6.25; double extra straight, $6; extra straight, $5.50. "Dusty," reporting the meeting, said: "The boys had a blow out about the milling business generally, each giving his version of ultimate salvation."

"Last year," reported The Northwestern Miller, "nearly one hundred wheat dampeners and steamers were put into the leading mills of Minnesota. This year they will not be needed—thanks to the bountiful rains. Until recently we had strong hopes that the wheat crop would be saved in a far better condition than the sequel has proven. There is no room for hope. There is not enough No. 1 wheat in Minnesota this year to speak of, although two thirds of it would be No. 1 were it not for the fact that it is damp, which makes it No. 2. For the wheat speculator it is a hard year in Minnesota, but for the Minnesota miller—who is a genius of the first magnitude, and equal to any emergency—this apparent misfortune will be turned into a 'streak of fat.' Minnesota millers know how to handle damp wheat. They like it damp. Last year they dampened it artificially, and this year Nature has done it for them. This is probably the first time in history that the Great Creator has ever taken a hand with the 'bulls' and 'bears' of the wheat market."

Stephen Gardner, the Hastings, Minn., miller who established that celebrated brand of flour known as "Vermillion," went into retirement "at the ripe age of 68 years." Commented The Northwestern Miller: "Stephen Gardner's life has been full of incident, and well calculated to inspire every hard working young miller with ambition and hope. He began life as a miller at Columbia, Ill., in about the year 1841, when he, in company with W. H. Gayle, built a 4-run steam flouring mill at that place. Gardner had no capital to speak of, and Gayle's capital consisted mostly of 'cheek,' and as the latter was a man of uncertain habits, their affairs soon came to a crisis, and their creditors threatened to close them out, but when their committee visited the mill they found 'Old Steve,' as he was called, with sleeves rolled up and hat off, acting as fireman and general roustabout, while his partner was down town drinking wine and driving fast horses. They concluded he was the man for them to 'freeze to,' and they consequently closed out Gayle and sold the entire mill to Old Steve, on the most liberal terms. That was his start, and from that day to this he has steadily grown in wealth and favor. That old mill down in Columbia was a curious structure, compared to his modern one at Hastings. All the shafting, throughout the mill, was made of wood, excepting the crankshaft from the engine, and that was cast iron, only turned off for the bearings. All the smut mills, cleaning machinery, and reels were made by millwrights, and everything was exceedingly crude."

This illustration, reproduced from The Northwestern Miller of Nov. 26, 1875, presents an artist's impression of Washburn A Mill at Minneapolis, built in 1873 by Cadwallader C. Washburn at a cost of about $300,000. It was said at the time to be the largest mill west of Buffalo N.Y.

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Pneumatic conveying is commanding considerable attention among flour millers in this country and in Europe and is heralded as the newest idea in milling. However, it isn't as new as yesterday or today. A patent was granted in Germany for conveying grain in closed tubes by means of air as long ago as 1896, though it wasn't until 1909 that the idea was adapted for conveying mill stocks.

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The chemist, Dumas, first advocated the determination of the baking value of flour by means of baking tests conducted under strict laboratory control.

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SOMETHING IN A WOMAN

Something in a woman
  Loves a curtain ruffled,
Candle-light, and rugs
  Braided, and the muffled
Sound of kettles singing;
  Something loves a red
Flower in a window,
  And the scent of bread,
New-baked, about the house,
  Oh, and silver gleaming
Something in these things
  Sets a woman dreaming!

Elaine V. Emans.

EDITORIAL

BREAD GETS A BIG BREAK

SCIENTIFIC proof that the bread-fattening fear which has long afflicted the people of this country is unfounded presents a tremendous opportunity to the breadstuffs industries. It may prove to be even a more potent weapon than enrichment in combatting the downward trend of bread consumption. Persuasive and practical as enrichment is, it nevertheless is on the technical and theoretical level so far as the general public is concerned. This is not true of the fattening bogey, which has been a very real presence—mentally and bodily palpable—in most American dining rooms. The appeal of enrichment is to the head, the non-fattening gospel to the heart—or to the waistline.

Millers and bakers were alive to the great possibilities that were offered them by enrichment. They should be found equally alert to this new chance to improve the fortunes of their products—and, of course, at the same time to make an important new contribution to the general nutritional welfare.

The flour milling industry has already picked up the ball, but it is too soon to tell how far and how well it will be carried in this new scrimmage against the many forces that have tended in recent years to take bread from its rightful place in the diet. Bakers undoubtedly will be in the game, too. There is room here for team work of unparalleled effectiveness.

The non-fattening evidence is conclusive. It rests upon the whole body of nutritional science. It is by no means new to nutritionists. Only the demonstration is new, and the marvel is merely that neither science nor industry thought to demonstrate sooner. A simple fact is involved. Legitimate use of it does not wait for the blessing of government or the permissive nod of bureaucracy. It requires no supporting legislation. It brings no foods into collision. It sets at odds no conflicting industrial interests. As an implement of promotion it is as nearly perfect as anything of the kind is ever likely to be. If the breadstuffs industries do not take full advantage of it they will poorly deserve the good luck of another such chance—if another should come their way.

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WHITE IS MORE THAN A COLOR

OUR friends the soy flour folks made great outcry when the proposed bread standards were published because an unlimited amount of their pet product was not permitted in the white wheaten loaf. In particular, the Cornell University dietetic cranks were outraged. They said New York's special high-soy-content bread, mandatory for state institutions, would be outlawed. Dr. Clive M. McCay of Cornell's school of nutrition cried out that limitation of soy flour content to 3% would "set back the improvement of the food supply of elderly persons." The New York welfare state loaf contains at least 6%.

It was pointed out to the soy people on this page and elsewhere that the proposed standard for white wheaten bread would not outlaw the New York loaf within the state and that even in interstate commerce it could be made and sold with the proper labeling. This obvious fact, however, is brushed aside by the soy fans, whose objection to the 3% maximum really is an objection to any limitation. Some of these good people go so far as to contend that any bread product which remotely approaches the color, texture and taste of bread should be legally recognized as white bread so long as the ingredients responsible for its actual departure from customary appearance and consumer expectation are edible and nutritious. This view the Food and Drug Administration very properly rejects.

There is such a wide area of misunderstanding and confusion on this and other points concerned with the proposed standards as to have led FDA to make a public statement (The Northwestern Miller, Nov. 21) explaining the manner in which food standards must be set up under the terms of the Food, Drug and Cosmetic Act and giving its reasons for protecting the public against wholesale changes in the accepted and understood white loaf. FDA is concerned with nutritive values, of course, but under the law must first of all "promote honesty and fair dealing in the interest of consumers." This involves restrictions on names of products which the soy people mistakenly choose to consider as limitations upon nutritive values.

The proposed standard for bread, since the word "bread" standing alone is a synonym in both trade and consumer understanding for "white bread," is designed to represent one product only: that which consumers have regarded for generations as bread, made in the home from plain white flour, water and yeast, usually with salt and shortening, and somewhat modified in modern times by commercial bakers who have added a number of minor ingredients considered necessary in mechanical baking operations.

Those who would have none but nutritional limitations on the ingredients of white bread would rely on labeling of all the contents to protect the consumer. For them bread would simply be bread, no matter what the color or content. But FDA holds that, with respect to bread, white is more than a color; it is a fixed idea in the mind of the consumer. While enriched bread, for which a proposed standard is also provided, is similarly white in color, the Food and Nutrition Board of the National Research Council holds, with FDA, that it differs sufficiently from white bread to warrant distinguishing it as a separate product.

As for the fear, real or imagined, that pet loaves like that of Dr. McCay would be knocked out of old people's homes, school lunch programs and fancy dietetic kitchens if they entered interstate commerce, FDA categorically states that this never would happen to any product that is edible and nutritious if it bears legitimate identification on its label and is otherwise merchandised for precisely what it is. Opinions differ, of course, as FDA pertinently points out, as to what constitutes nutritional or other improvements, and it is conceivable that nutritional elements could be added to standard foods to the ultimate exclusion of virtually all original ingredients. Bread could easily be converted into a pudding. FDA, therefore, must continue to prevent any food, regardless of its elements, from being sold as another food to which the consumer ascribes certain fixed and customary ingredients.

This is an admirable rule, and one to which FDA should have adhered inflexibly in setting up the proposed standard for white bread. In our opinion not even 3% of soy flour should have been admitted. On this point FDA puts up its weakest argument. Consumers, it admits, normally expect white bread and rolls to be made principally with wheat flour. To be completely factual it should have observed that consumers expect no other flour than wheat flour in the white wheaten loaf. It goes on with this rather slender argument:

"The findings of fact indicate that during times of wheat scarcity such grain products as corn flour have been extensively used to develop a preliminary yeast growth that is then incorporated in the dough. But optional flour ingredients have been universally used by commercial bakers who find that dusting flours, frequently consisting of products other than wheat flour, are necessary to keep dough from sticking to receptacles and machinery. Much of this dusting flour is incorporated in the dough. Amounts no greater than three parts of the foreign substance to 100 parts of wheat flour produce a loaf conforming to the normal expectation of present-day consumers, and are therefore permitted under the standards."

Bread standards must be relaxed in time of national emergency, but this is no justification for making our white loaf permanently ersatz. As for the dusting flour, to regard that as an adulterating ingredient is quite a mental gymnastic.

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FARMER-MILLER ENTENTE

A STATE Grange master was asked the other day if a flour miller might become a member of his organization. The reply was that membership was primarily for farmers but that it could include "others whose interests were not opposed to those of farmers." He intimated that, because of the wide and to him unsatisfactorily explained spread between the price of wheat paid to the farmer and the price paid by the consumer for bread, it might be about as difficult for a miller to join the Grange as for the scriptural camel to pass through the eye of a needle.

It was suggested to the Grange master that statistics on the marketing spread between farmer and consumer assign to the miller a very small share of the farmer's so-called wheat dollar; that the miller and the farmer have broad common interests deriving from the fact that the miller is dependent upon the farmer for his raw material and is the farmer's best customer; that, in consequence, the miller's interest is far from inimical to the farmer, and the miller is, in truth, the farmer's friend.

These notions seemed surprising to the master of the Grange. He said he had thought of the feed miner as a friend—perhaps because of being so close to him in his operations, but he did not come into direct contact with the miller, as he supposed his forebears did when they toted their wheat to the toll mill. The miller was afar off, usually obscured by the grain dealer and the elevator man. The miller was, in a vague sort of fashion, some kind of an obstacle between him and the best possible price for his product.

The attitude of one farmer need not prove anything, even though that farmer be the master of the Grange, but it is unfortunately not necessary to look far to find similar views among growers of our wheat. This will surprise no reader of The Northwestern Miller. We mention the matter here merely to point once more, as we have so often pointed in the past, to the need of a better farmer-miller understanding. It is a problem of public relations.

The approach, of course, should be from miller to farmer. The miller, in his dealings with state-controlled marketing, particularly in the field of exports, needs a political friend. He could have no more powerful political friend that the farmer. On his part he really is the farmer's friend, but the farmer doesn't know it. The miller hasn't taken the trouble to tell him.

Almost immediately after the foregoing paragraphs were written one practical approach to this important matter of bettering miller-farmer entente came to light. Howard W. Files, vice president of Pillsbury Mills, Inc., and president of the Millers National Federation, appeared on the rostrum of the National Grange at its 84th annual convention in Minneapolis. He took full advantage of this opportunity to emphasize the large contribution made by the flour milling industry to this country's agricultural prosperity. He proved an excellent missionary. There should be others. And millers should not wait to be invited. They should take the farmer into their own circles and accept him in their own councils.

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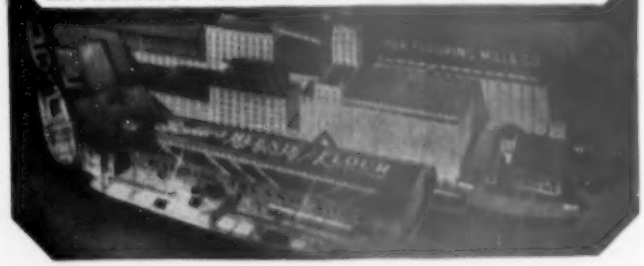

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United Nations' East-West Grain Conference Collapses

LONDON — The grain conference called by the United Nations Economic Commission for Europe at Geneva, Switzerland, with the object of facilitating trade in grain between Russia and the countries of eastern Europe as exporters and the countries of western Europe as importers, has broken down.

The conference, after a week's discussion, decided to abandon multilateral for bilateral discussion and several countries withdrew. Talks were then resumed between Russia and Poland on the one side and France, Holland and the Scandinavian countries of Norway, Denmark and Sweden on the other. These countries expressed an interest in importing a total of 50,000 tons of bread grains and about 900,000 tons of coarse grains from current crops over and above the quantities covered by existing agreements.

The anticipated surpluses of grain available from Russia and her four satellite exporting countries were reported as not being available. Originally it had been stated that the figures involved were 600,000 metric tons of wheat, 500,000 tons of rye and approximately 3 million tons of feed grains. The latter figure was subsequently reported by officials to have been scaled down to 2.2 million tons. When the exporting countries revealed the surpluses which they had available for export at less than one million tons of coarse grains and a small but unspecified quantity of bread grains, the major importing countries realized that there was no chance of their requirements being fulfilled.

No Deal with Russia

Accordingly, as far as Austria, Belgium, Greece, Italy, western Germany and the U.K. are concerned purchases will continue to be made in the U.S., Canada, Australia and Argentina. The recent trade agreements made by Belgium and Britain with Russia will, of course, be unaffected by this situation. Additionally, those countries now attempting to make a deal with Russia at Geneva may have to bolster their supplies with imports from the major exporting countries.

Observers consider that the threat of acute competition from the Russian-dominated countries in the grain trade has not materialized, due, perhaps, to the bad harvests in eastern Europe during the current year and also due to a certain extent to the Russian policy of stockpiling grain for use in the event of war or of further disastrous harvests.

A continued shortage of grain could lead, experts suggest, to a breakdown of communist domination in eastern Europe and it is for this reason that the Russians are taking care to have adequate reserves in hand.

The conference ended with an arrangement that it can be recalled if necessary and that the executive secretary of the ECE should consult the governments concerned on the usefulness of further meetings when preliminary estimates of the 1951 crop are available. Observers expressed the view that to hold the meeting in November was too late and that there might have been greater chances of success so far as the administrative arrangements were concerned if discussions had opened in August. Nevertheless, the result would have been substantially the same for the current year because of the smallness of the Russians' offers of grain.

BREAD IS THE STAFF OF LIFE

FLOUR EXPORTS FROM VANCOUVER DECLINE

VANCOUVER — Flour exports from here in July totaled 195,558 bbl., according to figures issued by the Vancouver Harbor Board. This compares with 281,286 bbl. cleared in June, when shipments to both the Philippines and China were higher.

Following are the July clearances: Philippines 120,735 bbl., West Indies 26,446, China 14,560, Central America 13,674, U.K. 10,314, Panama 5,773, Japan 4,046 and India 10 bbl.

BREAD IS THE STAFF OF LIFE

WHEAT SUPPLIES UP

WINNIPEG — Canadian visible wheat supplies for the week ending Nov. 16 totaled 210,500,000 bu., compared with the previous week's total of 205,400,000 bu. and 171,200,000 bu. for the same period a year ago, according to the Board of Grain Commissioners. Vessel loading advice for the period indicated a noticeable improvement in Canadian overseas wheat clearances, which totaled 3,300,000 bu., compared to the previous week's total of 2,300,000. Deliveries from western farmers, amounting to 11,400,000 bu., were down 1,700,000 bu. from the previous week.

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Stock Market Picture

Quotations on baking, milling and allied stocks listed on the New York Stock Exchange and the New York Curb market:

	High	Low	Close Nov. 16,	Close Nov. 23,
	—1950—		1950	1950
Allied Mills, Inc.	30⅝	27	28½	28½
Allis-Chalmers	63⅝	59⅝	63	63½
Pfd. $5.00	85½	84½	84⅝	86½
Am. Commercial	16⅝	13	13⅝	13½
Pfd.	176½	155½	*165	175½
A-B-M Co.	63	59⅝	64½	62⅝
Borden	51	43⅝	51⅝	54⅝
Burry Biscuit Corp.	3½	3½	3⅝	3⅝
Cont. Baking Co.	19⅝	14⅝	16⅝	17⅝
Pfd. $5.50	100	90	97	97
Corn Pr. Ref. Co.	71⅝	63	63⅝	68⅝
Pfd. $7	187½	170½	180	180
Cream of Wheat	38½	30½	38⅝	38⅝
Dow Chemical	56½	54½	56⅝	57½
Pfd. $4 A	111½	107	108½	110⅝
Pfd. $2.50 2nd	110	110½	107½	110
**Flour Mills of America, Inc.	11	9⅝	10½	*10½
Gen. Baking Co.	11	9⅝	10⅝	10½
Pfd. $8	160	156	158	157
Gen. Foods, Corp.	51⅝	44½	46⅝	47⅝
Pfd. $3.50	103½	99½	*100	102
Gen. Mills, Inc.	60⅝	51⅝	56⅝	58½
Pfd. 5⅝%	119⅝	103½	118½	119
Pfd. 5%	120½	104½	117	120½
Gr. A&P Tea Co.	146⅝	111½	134½	136½
Pfd. $5	137	120	134½	136
Hathaway Bak., Inc., "A"	11⅝	9⅝	9⅝	10
Horn & Hardart Corp. of N.Y.	34	31½	33⅝	33⅝
Merck & Co.	63	59⅝	56½	57
Pfd. $3.50	100	96	96⅝	96
Natl. Biscuit Co.	38⅝	30½	33	33
Pfd. $7	106	103½	101	103⅝
Nevadel-Agene	16½	13⅝	15½	15
Omar, Inc.	16⅝	16⅝		16⅝
Pillsbury M., Inc.	34½	30	35	35
Pfd. $4	106	101½	103	*103
Pr. & Gamble	70⅝	58	60	59⅝
Purity Bak. Corp.	24⅝	15⅝	19	19⅝
Quaker Oats Co.	137½	93	137½	137
Pfd. $6	160½	154	157½	157½
Ralston Purina Co., $3.75 Pfd.	103½	100	101½	101
St. Regis Pa. Co.	11⅝	7⅝	10½	11
Pfd. $4.00	96	83	94½	94½
Std. Brands, Inc.	24½	20	23½	23⅝
Pfd. $4.50	90⅝	82⅝	83	83½
†Sterling Drug	39⅝	34	36⅝	37
†Pfd. $3.50	103½	96	*101½	102½
Sunsh. Biz., Inc.	63⅝	49	50	51½
United Biscuit of America	33	24½	30	30
Pfd. $4.50	111½	106½	107½	106⅝
Victor Ch. Wks.	51⅝	39⅝	45⅝	46½
Pfd. $3.50	101	97½	100	100½
Wagner Bak. Co.	9½	5⅝	6⅝	6⅝
Ward Baking Co.	20½	14½	16½	19½
Warrants	7⅝	3½	6½	7⅝
Pfd. $5.50	100	97	104½	101⅝

	Bid	Asked
‡Colorado Milling & Elev. Co.	11	13½
‡Standard Milling Co.	6	7

*Previous close. **Midwest stock market. †Over counter. ‡Subsidiary Staerwin Chemicals, Inc.

Closing bid and asked prices on stocks not traded Nov. 23:

	Bid	Asked
Horn & Hardart Corp. of New York, $5 Pfd.	110	113½
Horn & Hardart Corp. of New York, $6 Pfd.	165	180
Wagner Baking Co., Pfd.	112	115

CANADIAN STOCKS

	High	Low	Close Nov. 16,	Close Nov. 17,
	—1950—		1950	1950
Canada Bread	3	2½	2⅞	2½
Pfd. B	44	35	44	42
Can. Food Prod.	6	3	3.10	3.25
A	14	6	7	6
Pfd.	75½	55½	59	55½
Catelli Food, B	10	12½	14	10
Consol. Bakeries	9⅝	7	8	8
Federal Grain, A	15⅝	9	12½	13⅝
Pfd.	110	110	111	111
Gen. Bakeries	3.00	2.10	2.60	2.60
Lake of the Woods	28½	21	27	28½
Pfd.	157	130	150	150
Maple Leaf Mlg.	13½	8⅝	11	12½
Mid-Pacific Grain	18	14½	16	16
Ogilvie Flour	32½	28⅝	30	30½
Purity Flour	6⅝	5½	6½	6⅝
Pfd.	80	63½	68½	68
St. Lawrence Fl.	21	14	17	17
Toronto Elevs.	11½	9⅝	11½	11
United Grain, A	19½	17	18	18½
George Weston	30	28	28	30
4½% Pfd.	104	100	100⅝	100½

Closing bid and asked prices on stocks not traded:

	Bid	Asked
Canadian Bakeries	9⅝	10
Catelli Food, A	8½	12
Inter-City Bakeries	14	
Int. Milling, Pfd.	97	99
McCabe Grain, B	9	
Ogilvie Flour, Pfd.	161	170
Robinson Grain	50	
St. Lawrence Flour, Pfd.		108
Western Grain	33	
Woods Manufacturing		19

NEW BOARD MEMBERS

CHICAGO—Two applications for membership in the Chicago Board of Trade were approved by the directors last week. The new members are Emil J. Roth, E. J. Roth & Co., New York, and Jerold Greenbaum, E. F. Hutton & Co., Chicago.

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CANADIAN TRADE COMMENT

By A. H. Bailey

TORONTO—Canada has chalked up a third success in its two-month campaign to break down high tariffs and strict import quotas in the Latin-American market with the signing of a new Canadian-Costa Rican trade treaty. Canada previously had signed similar agreements with Venezuela and Ecuador.

The new agreement forbids either country to impose import quotas and other so-called artificial controls against the other which do not exist generally in world trade. The new pact will go into effect when ratified by Costa Rica and will run for a year and will renew itself annually until either country calls it off.

Canadian exports to the Latin-American republic jumped from $150,000 in 1939 to approximately $1,500,000 in 1947, 1948 and 1949. Wheat and flour were two of the main commodities exported.

WHEAT FAIR ERROR STIRS WESTERN GROWERS

An error was made in labeling the sample of wheat winning the world wheat championship at the Royal Winter Fair as Thatcher. There was a real stir of excitement among western wheat growers when it was announced that the sample was Thatcher, as this is the species favored by prairie wheat growers and it had never won a major award. It had always been nosed out by Marquis and Reward. However, the district agricultural representative found he had made a mistake and inadvertently labeled the sample Thatcher when it was actually Marquis.

COARSE GRAIN SEIZURE INVALID, COURT RULES

The Supreme Court of Canada has upset a 1947 federal order-in-council dealing with coarse grain operations by ruling that the cabinet had no power to pass the section of its 1947 order which purported to give the Canadian Wheat Board authority to take possession of all oats and barley in commercial positions at that time. Several millions of bushels of grain were taken over by the board under that order-in-council, the seizures being a part of a move to clamp down on speculative profit-making. The order expired more than three years ago.

The judgment was delivered in a case between the wheat board and J. J. Nolan, a Chicago grain trader to give up his grain which was part of about 20 million bushels of barley subject to the federal order.

While officials say the decision is not expected to have any effect upon current operations of the wheat board, there is some possibility the judgment might leave the wheat board open to claims from other holders of barley taken over by it in 1947.

INDIAN-CANADIAN WHEAT DEAL SET

Although last year India announced it no longer would purchase wheat from the world's dollar area, it has recently completed an agreement to buy more than $20 million worth of Canadian wheat this year. It is anticipated that before the 1950-51 crop year ends next July, that country, where floods and crop failures have caused a sharp drop in food production, will take even more Canadian wheat.

Plans to make India self-sufficient in food by 1952 will be seriously disrupted. It was announced last year that the dollar shortage was making it extremely difficult for India to purchase wheat in the dollar countries, so no orders were placed for Canadian wheat in the last crop year. Instead, India sought and obtained a bilateral agreement to trade jute for wheat from Argentina. Now the picture has changed. Desperately in need of food, India has diverted dollars earmarked for capital expenditures to place orders for wheat in both Canada and the U.S.

So far in the current crop year, Canada has received orders from India for delivery of more than 300,000 tons or about 11 million bushels. Arrangements were completed under the International Wheat Agreement and prices were believed to have ranged at about $1.90 bu. in Canadian funds for No. 1 Northern.

Late Start May Hamper Canadian Wheat Exports

WINNIPEG—With a crop estimate of 465 million bushels and a carryover of 113 million bushels, Canada has available some 578 million bushels of wheat to meet domestic needs of about 155 million bushels and all foreign commitments, according to the Dominion Bureau of Statistics Current Review on the Wheat Situation. According to a Canadian Press Ottawa dispatch, Canada is striving to drum up business in European markets for Canadian wheat. Agricultural economists are not sure that delivery can be made, finding two big threats to Canadian exports.

First, because of frost, the prairie wheat harvest this year has been extremely late, resulting in serious shortening of the post-harvest period during which the grain is normally moved to the lakehead.

The other is development of the tight boxcar situation, with the result that daily grain loadings are down sharply from last year and movement to forward positions is considerably retarded.

These two domestic handicaps have emerged since the government about a month ago dispatched its trade department wheat expert, Charles Wilson, with two other wheat officials to tour Europe to try to build up Canadian wheat sales in that sterling area.

However, the export program may be hampered by lack of wheat in forward positions for overseas clearance during the winter months. Such a situation would tax export facilities very heavily after opening of navigation next spring and also might have adverse effect on sales to countries requiring winter delivery.

These developments not only pose problems for any new sales contract Canada may obtain from Europe, but also for her commitment to supply 218 million bushels of wheat to importing member nations of the International Wheat Agreement.

H. Norman Davis

OGILVIE DIRECTOR—H. Norman Davis was elected a director of Ogilvie Flour Mills Co., Ltd., Montreal, at a recent meeting of the board. Election of Mr. Davis fills the vacancy created by the death of Robert McKee, Vancouver. Mr. Davis entered the service of the company in 1905 and was appointed senior vice president in June, 1947.

Canadian Grain Production Up from Last Year

WINNIPEG—Canada's wheat crop this year is now placed at 462 million bushels, 95 million above the 1949 crop of 367 million bushels, according to the November estimate of the Dominion Bureau of Statistics.

Output of coarse grains is also up markedly from 1949 levels. The oat crop is estimated at 420 million bushels, an increase of 102 million over 1949; barley at 171 million, up 51 million, and mixed grains at 74 million, a rise of 18 million bushels.

The combined outturn of spring and fall rye is placed at 13,300,000 bu., well above the 1949 level of 10,000,000 bu., while the flaxseed crop, estimated at 4,500,000 bu., is almost double last year's 2,300,000. Increases from the 1949 level are also common to other field crops.

Harvesting was unseasonably late this year over much of Canada, and the September crop estimate (related to conditions at Aug. 31) was necessarily based largely on pre-harvest estimates of yields. August frosts and unfavorable harvesting and threshing weather in September and October in western Canada adversely affected outturns of wheat, barley and flax particularly, and the estimates for these crops are significantly lower than the September forecast. Little change, however, is indicated from the level established by the special October estimate (covering wheat, oats and barley in the prairie provinces), which was based on conditions at Oct. 1.

This year's wheat crop at 462 million bushels is 68 million above the 10-year (1940-49) average of 394 million bushels. The crop in the prairie provinces is placed at 427 million bushels, as compared with 337 million for the 10-year average. The estimated average yield of wheat in the prairie provinces this year is 16.5 bu. per seeded acre, with Manitoba averaging 21, Saskatchewan 16 and Alberta 16.1 bu. per seeded acre. Much of the crop is of low quality because of frosts and delayed harvesting.

Canada's 1950 oat crop is about 17 million bushels above the 10-year average.

HIGHER TONNAGE NEEDS SEND OCEAN RATES UP

VANCOUVER—Freight rates on grain moving from here to various parts of the world have been showing considerable strength of late. According to reports in chartering circles futher advances may be expected in view of the increased demand for tonnage in various trades.

To cover the movement of some 11 million bushels of wheat sold to India from here, a fairly large fleet of ships has already been taken and the latest fixtures show the rates paid for November-December loading as ranging from $12.25 per ton, free discharge, to $13.65.

Several vessels have been done recently for wheat from here to Chile, the rates ranging from $9.75 ton for November loading to $11 for November-December position.

In the U.K. trade November-December loading was done at $12.60 with $12.95 paid for December-January positions. For the Continent three ships were done during the week to Antwerp for December-January loading at $11.25 to $11.50 ton for wheat and $13.25 ton for barley.

WESTLAND PURCHASES ELEVATOR FROM C.P.R.

WINNIPEG—Westland Elevators, Ltd., with headquarters in Winnipeg, has purchased Elevator "D" in Fort William, from the Canadian Pacific Railway, D. S. Thomson, vice president of the C.P.R.'s prairie region, announced last week.

Built in 1899 and extended in 1908, 1912 and 1913, the elevator has 7,500,000 bu. capacity. It was last used in the crop year of 1946-47.

The C.P.R. operated the elevator until 1922, and it was later operated on lease by Northland Terminals.

EXPORTS UP

VANCOUVER—According to figures issued by the Fraser River Harbor Board, export shipments of flour from New Westminster for the year to Sept. 30 totaled 1,178 tons, compared with only 629 tons in the same period last year.

BIG SUGAR BEET HARVEST

TORONTO—The largest sugar beet harvest in Canadian history is nearing an end and 1,103,000 tons of sugar beets have been delivered to seven sugar factories in four provinces. A million-ton harvest has never been achieved before in the 48 years since the Canadian industry was established at Wallaceburg.

EUROPEAN ROUNDUP

By George E. Swarbreck

LONDON—The season of trade association dinners, which commences in the late fall and extends throughout the winter, is now in full swing in Britain, and influential speakers are once again pounding the soap box in an all-out attack on the Socialist government's insistence on maintaining the bulk buying system.

The opening shots in the present campaign were fired by a Conservative member of parliament, John Selwyn Lloyd, who warned that England was gradually losing the accumulated knowledge and experience of private traders. Remarking that there had been no worthwhile buying and selling experience in the last 11 years, Mr. Lloyd said that too many people thought that such knowledge and experience could be acquired by a couple of lectures from the Fabian Society or by a correspondence course from the London School of Economics. This reference was an apt one because both organizations are reputed to be the tutoring grounds of British Socialists, for few of them have any practical experience in commercial life.

This trading experience, Mr. Lloyd said, must be gained in the hard school of profit and loss where a mistake means a loss from a private pocket and not from the public purse.

Sir Henry Turner, until recently head of the British meat buyers, speaking his mind because he was now off the political chain, said that nationalization was going to mean a lower standard of living for everybody. Services and goods supplied under nationalization are inferior and higher in price, and the full effects have not yet been seen, Sir Henry declared. In their process of establishing a classless society, the socialists have stifled quality, energy and initiative, he said.

"The only thing that gets rewarded today is political leadership," he charged. On bulk purchasing, he said, "Help to hasten the day when an honest trader can go into the world and buy for himself the goods he wants."

These words find a ready echo among many members of the British grain, flour and feed trades.

GERMAN WHEAT IMPORTS

Following the purchase of 200,000 tons of wheat and flour from France, the German government has closed a deal for the import of 15,000 tons from Kenya, Africa, at a price said to be in the region of $87 ton. Shipment will commence Jan. 1, 1951.

ITALY NEGOTIATES WITH AUSTRALIA

The recent statement by the Italian government that the country's wheat supply position was satisfactory has resulted in a lack of activity in the market. The mills have large reserves on hand, and there is a marked reluctance to buy, a situation which has resulted in a steadying of the price. Despite the confidence expressed, however, the government is negotiating a new wheat contract with Australia. The total involved has not yet been revealed, but market men consider it likely that the Australians, in accordance with recent precedent, will insist that some proportion be in the form of flour.

EGYPT BUILDS WHEAT RESERVE

The Egyptian government is reported to be engaged in the building up of a large reserve of wheat for use in the event of war or other emergency which might check the flow of supplies to the Mediterranean area. Negotiations are taking place for the supply of 50,000 tons of wheat under the terms of the International Wheat Agreement. The total allocation to Egypt is 400,000 tons and Australia is mentioned as a potential supplier.

BRITISH PLAN TO GROW JUTE

The British colonial authorities have decided to turn over a portion of the land hitherto intended for the production of groundnuts to the production of jute. The scheme, which is now to be centralized in the southern province of Tanganyika, Africa, will require further financial backing amounting to $42 million after the loss of large sums on previous attempts to cultivate land which many experts consider to be unsuitable for agricultural production on a large scale.

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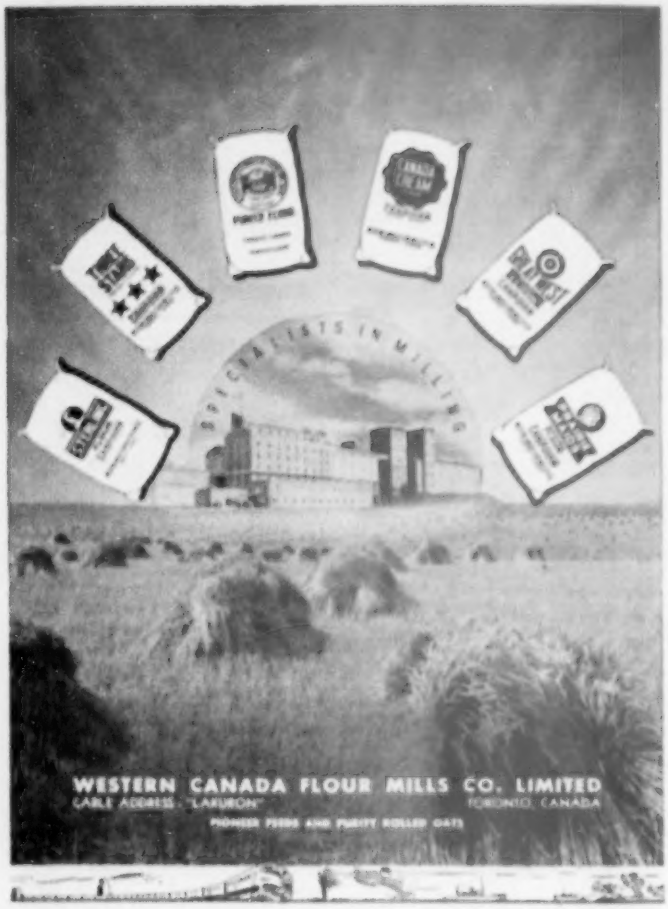

Baking Industry Sanitation Group Plans Standards

CHICAGO—The Baking Industry Sanitation Standards Committee held its first of many progressive business meetings Oct. 12-13 at the Hotel Sherman, just prior to the American Bakers Assn.'s convention. Although there have been several other meetings of the overall committee, this is the first one at which there were also present the chairman of the reporting task groups and the sanitation consultants delegated by representatives of the public health organizations to assist the committee.

The meeting was presided over by A. T. Prosser, Ward Baking Co., chairman, representing the American Bakers Assn., assisted by Raymond J. Walter, secretary of the committee.

The following chairmen of the task groups presented tentative standard proposals from their individual groups for the different types of equipment as indicated: J. M. Albright, American Bakeries, Inc., Atlanta, substituting for Carl A. Borman, Cotton Baking Co., Shreveport, presented the "dough troughs" committee report; Morris Cohen, Interstate Bakeries Corp., presented the "flour handling equipment" report; Albert S. Schmidt, Capital Bakeries, Inc., Harrisburg, Pa., presented the report of the committee on "proofers"; E. F. Sperling, Helms Bakeries, Los Angeles, presented the report on "horizontal mixers"; C. F. Steiger, Kroger Baking Co., presented a report on "vertical mixers."

The four sanitation consultants present were George P. Larrick, U.S. Food & Drug Administration; C. W. Weber, New York State Department of Health, representing the International Association of Milk and Food Sanitarians; A. E. Abrahamson, New York City Department of Health, representing the American Public Health Assn., and S. M. Rogers, substituting for A. E. Fuchs, representing the U.S. Public Health Service.

Full day meetings were held on both Oct. 12 and 13, with an additional night meeting Oct. 12. The flour handling equipment standards as proposed were accepted and turned over to Dr. E. L. Holmes, American Institute of Baking, Chicago, chairman of the editing and format committee, for editing into the final form for submission to the respective organizational members of the overall committee. The committee on proofers was instructed to hold additional meetings for the purpose of preparing a final draft of their proposed standards, which is then to be submitted to the editing and format committee for final draft before being submitted to the organizational membership groups. The standards on horizontal and vertical mixers and dough troughs were recommended to be given further attention by the individual task groups so that they could be reconsidered at some future time.

The next meeting of the overall committee, together with the chairmen of the task groups for the consideration of further drafts of the standards will be held in March in Chicago, just prior to the annual meeting of the American Society of Bakery Engineers.

In the meantime, the task groups led by H. Edward Hildebrand and the committee on editing and final drafting under the chairmanship of Dr. Holmes will proceed with the preparation of additional reports to be considered then.

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United States Grain Stocks

Commercial stocks of grains in store and afloat at the principal markets of the U.S. at the close of the week ending Nov. 18, 1950, and Nov. 19, 1949, as reported to the Grain Branch of the Production and Marketing Administration of the U.S. Department of Agriculture in bushels (000's omitted):

	—American— Nov. 18, 1950	Nov. 19, 1949	—Canadian (in bond)— Nov. 18, 1950	Nov. 19, 1949
Wheat	255,241	251,615	138	834
Corn	48,783	48,236		
Oats	18,727	21,375	781	1,618
Rye	7,336	8,213	618	794
Barley	32,809	35,881	238	416
Flaxseed	14,741	17,864		
Soybeans	18,773	15,983		

Stocks of U.S. bonded grain in store and afloat in Canadian markets Nov. 18 (figures for corresponding date of a year ago given in parentheses): wheat, 8,148,000 (5,071,000) bu.; corn, 4,768,000 (3,488,000); oats, 16,000 (372,000); barley, 1,028,000 (2,180,000); flaxseed, 73,000 (none); soybeans, 86,000 (180,000).

Bonded Grain in the United States

Stocks of bonded grain in the U.S. as compiled by the secretary of the Chicago Board of Trade, Nov. 18, 1950 (000's omitted):

	Wheat	Oats	Rye	Bar'y
Boston	4			
Buffalo	73	446	759	
Afloat			911	
Chicago			188	
Duluth	78			218
Totals	155	446	1,298	218
Previous week	248	446	816	218
Nov. 18, 1949	834	2,401	1,577	732

Western Canada Visible Grain Supply

Visible supply of grain in the western inspection division as reported by the Board of Grain Commissioners for Canada, Fort William, Ont., Nov. 16, 1950 (000's omitted):

	Wheat	Durum	Oats	Bar'y
Ft. William and Port Arthur	24,330	4,665	4,181	8,491
Vancouver-New Westminster	8,629		344	1,111
Churchill	481		1	
Int. public and semi-public elevators	4,688	1	43	3,471
Totals	38,128	4,666	4,569	12,074
Year ago	22,438	411	3,443	10,488

Receipts during week ending Nov. 16:

Ft. Wm./Pt. Ar.	3,793	304	1,841	1,891
Pacific seaboard	1,149		16	352
Int. public and semi-public elevators	191		12	9
Totals	5,421	304	1,868	2,252

Shipments during week ending Nov. 16:

Ft. Wm./Pt. Ar.—				
Lake	3,775	46	1,448	1,318
Rail	23	14	123	46
Milled or processed	1		43	18
Pacific seaboard—				
Ocean	1,232			48
Rail	24		23	3
Other terminals*	1		1	19
Totals	5,056	60	1,638	1,457

Total receipts for the crop year Aug. 1 to Nov. 16, 1950:

Ft. Wm./Pt. Ar.	47,723	1,878	15,677	31,555
Pacific seaboard	8,150		343	1,383
Churchill	4,784			
Other terminals*	4,818	12	78	1,486

Total shipments for the crop year Aug. 1 to Nov. 16, 1950:

Ft. Wm./Pt. Ar.	35,574	1,316	15,895	13,845
Pacific seaboard	13,788		281	340
Churchill	6,788			
Other terminals*	119	8	46	201

*All other terminals and semi-public terminals, western division.

MILLFEED FUTURES

The following is a comparison of selling prices at Kansas City for Nov. 18 and 25:

BRAN—	Nov. 18	Nov. 25
November	$41.75@ 41.80	$41.60@ 41.75
December	42.10@ 42.15	42.00@ 42.00
January	42.35@ 42.35	42.25@ 42.30
February	45.00@ 45.05	...@*45.55
March	47.35@ 47.50	...@*46.85
April	47.75@ 47.85	...@*46.75
SHORTS—		
November	$48.35@ 48.35	$50.00@ 50.00
December	48.35@ 48.50	...@*48.50
January	48.25@ 48.30	48.00@ 48.05
February	50.20@ 50.25	48.75@ 50.75
March	52.00@ 52.05	50.00@ 52.00
April	...@*53.10	52.00@ 52.00
Sales (lots)	650	540

*Sale.

Rye Flour Output

Following is the rye flour output reported to The Northwestern Miller by principal mills at Chicago, Minneapolis and outside points in the Northwest, in sacks, with comparative figures for the previous weeks:

	Nov. 4	Nov. 11	Nov. 18	Nov. 25
Five mills	23,887	22,292	21,721	21,889

14 FINISH COURSE

MINNEAPOLIS — Fourteen students finished their courses at the Dunwoody Baking School Nov. 22, according to A. J. Vander Voort, head of the school. The men came from eight states and Hawaii.

Now! A Safe Insecticide that Lasts for Days!

Douglas SPECIAL MILL SPRAY

Yes, here is the insecticide you've been waiting for — one that's safe to spray on foodstuffs, yet gives long residual kill! Douglas Special Mill Spray kills all forms of insects found around flour, both hard and soft shell varieties.

SAFE to Use on Food

Douglas SMS is absolutely harmless to humans when used as directed. Ideal for use in flour mills, feed stores, bakeries and homes either as a space spray or as a residual-acting surface spray. At your dealers — or write direct.

FREE BOOK

This valuable 24-page book tells all about how to get complete insect control with Douglas SMS and other Douglas insecticides and fumigants. Write today for your copy.

"PIONEERS OF SAFE INSECTICIDES"

Douglas Chemical and Supply Company
INCORPORATED 1911

609 E. 16th Ave. N. Kansas City 16, Mo.

BRANCH WAREHOUSES: CINCINNATI, OHIO; AUGUSTA, GEORGIA; SPOKANE, WASHINGTON; MINNEAPOLIS, MINNESOTA; PORTLAND, OREGON

THE WM. KELLY MILLING COMPANY

KELLY'S FAMOUS FLOUR

YES, KELLY IS FAMOUS

FOR GIVING THE BAKER WHAT HE WANTS — A FLOUR WHICH CONSISTENTLY MEETS HIGHEST, MOST RIGID BAKING STANDARDS.

The WILLIAM KELLY MILLING COMPANY

HUTCHINSON, KANSAS

Capacity, 5,000 Sacks Daily
Grain Storage, 1,000,000 Bus.

Close Cooperation Between Milling Industry and Farmers Urged

• • •

EDITOR'S NOTE: Wheat producers and processors should "put their heads together" and work out common problems together, Howard W. Files, president of the Millers National Federation, recommended last week in addressing the annual convention of The National Grange in Minneapolis. Mr. Files, vice president of Pillsbury Mills, Inc., Minneapolis, pointed to the good which "springs from close and harmonious cooperation between related industries." And he noted that the milling industry wants closer bonds of friendship with American farmers. Here is the essential text of Mr. Files' address.

• • •

FLOUR milling is an ancient and noble profession. Maybe we flour millers and possibly the bakers, too, should be called the missing links between you, the producers of the raw material, and the ultimate consumer. We have been called a lot of things, many times—names that sound worse than a "missing link." But call us whatever you like, we are, in fact, processors and distributors of one of the large crops which you grow, namely wheat.

We have also been dubbed "big business," and I guess we are "big business." We are one of America's big industries, and so are you. We got big by giving service. All big business gives service somewhere, somehow, to someone or they don't get big or stay that way. We are not ashamed of being big, and we believe that we are human nevertheless. Above all else, we like to think of the flour milling business and of you as people—not plants or mills or farms or machines. True, you use machines—so do we. You use trucks and plows and land on and with which to grow and transport your farm products. So do we. But the business of flour milling, like agriculture, is people. Without them neither could survive.

The National Grange and the flour milling industry of the U.S. are interested alike in the welfare and well-being of every individual who comprises these two groups. Our business of milling flour, as we know it, and agriculture, as we see it, are much more than mills and farms and machines and other such things. They are more than mere locations. They are more than just wheat and flour and grain and feeds. They are much more than that. They are the millions of people, going to work each day, into those mills and onto those farms to grow, grind and deliver the products of agriculture, putting their best into everything they do. The National Grange and the flour millers of this country are people—just people from nearly every corner of the U.S.—from the eastern seaboard out through the midwestern plains and over the Rocky mountains to the west—just people, wherever they are. They're you and me.

Common Responsibility

I recently heard the president of one of our midwestern colleges say, "No one knows what lies ahead for any of us in America. But," said he, "of one thing you can be certain, it's going to be rough—very rough." If he is forecasting accurately, then we can achieve our aims and purposes only if each one of us recognizes and assumes his full responsibility. Each of you have yours—we have ours—but in many things we are joined with you and you with us in a common responsibility. Speaking for the milling industry, I should like to say that we look for and very much want closer bonds of friendship with our American farmers. We are closely linked to you and feel that we both need the fullest possible understanding of each other's problems and between us a spirit of genuine cooperation in facing the great tasks that lie ahead.

Your national roster includes hundreds of thousands of members from a wide area. You are not all wheat farmers. Many of you are. It takes wheat to make flour. It requires a lot of feed to provide for your livestock. Besides milling the flour from your wheat to supply food for our own people and for many hungry mouths in foreign lands, our industry produces nearly 5 million tons annually of bran and middlings, most of which is fed to livestock and poultry. Moreover, the flour milling firms of this country own and operate the plants that produce 50,000 tons daily of formula feeds, all of which is fed to livestock and poultry.

Stretching from the Pacific to the Atlantic oceans and from Canada to the Gulf are about 1,800 wheat flour mills. Some are small, others medium in size. Some are very large individual plants. But in the aggregate these mills ground 200 million sacks of wheat flour annually, before the last war. At the war's peak, we got up to just over 300 million sacks of flour for use at home, for relief feeding abroad and for our armed services. We are now back, last year, to about 235 million sacks, which, in terms of bushels of wheat, is approximately 540 million. We should grind at least that much wheat from this year's harvest. The remainder will be fed to livestock, exported, used for next year's seed or carried over. So you see we are your largest customers. You are the suppliers of our chief raw material. We very much need you and for that reason, we invite and urge you to give us your help and counsel.

Howard W. Files

We need to work closely with you in developing and growing more wheat of better and better milling quality. We have a big stake, along with you, in crop improvement as it relates to wheat in all sections of the country, and therefore, as an industry we support all meritorious state and sectional crop improvement programs. One of the best examples is the state of Kansas, the largest wheat producing state, where a very effective crop improvement program has been in operation for many years. Another example is here in the Upper Midwest where much has been accomplished in the direction of controlling rust and breeding better types of milling wheat. More recently the problem of grain infestation on farms, in country elevators and elsewhere has had the attention of leading entomologists of the milling industry.

The total capacity of the wheat flour mills in the U.S. can and will produce all of the flour that is needed for our own people and armed forces (whatever size) and with something to spare. Our American flour mills will produce that flour efficiently and economically. We believe, too, that our American farmers will produce the wheat we must have to enable us to make the flour that is needed. But from here on we get into problems of a nature that affect you and us alike. We believe that we should therefore, work out our common problems together.

Cites Value of Cooperation

Speaking again of cooperation between industries and the good to be gained from an understanding of each other's problems—five years ago, six men from the milling and six from the baking industries were appointed to a joint committee to study and try to remedy some of the troublesome things that were common to both. This committee has held frequent meetings and has accomplished much. Prior to the appointment of this committee, a sales contract form, adopted quite universally by mills in the sale of flour to bakers had been in use. Several clauses or terms of the contract were often the subject of dispute and/or controversy. After considerable study the committee drafted a new sales contract form satisfactory to both industries. It was adopted nearly five years ago. There has been no difficulty since. Spearheaded by this same committee, and in a comparatively short time, various states issued laws or regulations prohibiting the use of second hand sacks for shipment of flour. Today the use of used sacks for shipping flour has been almost eliminated. This has done a lot to reduce infestation in both flour mills and bakeries.

Improved sanitary practices and methods in bakeries and for flour mills have been urged by this same joint committee, and considerable progress has been made. Many individual mills and bakeries have spent large sums of money to make possible these improved sanitary conditions. More money and effort will be spent along similar lines. Finally, and as recently as September, the joint efforts of the baking and milling industries, working together through this committee, prevailed upon the railroads of the country to join hands with the bakers and millers and to commence at once to study ways and means of providing better freight cars for the loading of flour and to construct more and more freight cars of a design that would permit thorough cleaning before reloading with flour. I predict that you will observe better and more freight cars in use by nearly all railroads starting within a year and continuing thereafter.

Can Be Proud

The farmers in every state can be proud that they are furnishing wheat for the flour mills of this country which in turn has resulted in the milling of a food product that "has enriched the lives of many of our fellow citizens—enrichment of life measured in a greater zest for living and improved resistance to disease." That statement was made by Dr. Russell M. Wilder, eminent and internationally known nutritionist and professor of medicine at the Mayo Clinic, Rochester, Minn., at a meeting of scientists in Chicago last Oct. 17.

In explanation of Dr. Wilder's statement, let me say that in 1940 the millers and bakers of this country started enriching bread and flour with thiamine, niacin, riboflavin and iron at the suggestion of several of the country's best known nutritionists. Today, most of the family flour produced in the U.S. is enriched with these vitamins and minerals, as is a very large percentage of bakers' bread. It is a source of great satisfaction to the flour millers of this country and to the bakers of America that this improvement in the health of many of our people has taken place within 10 years. You who grow the wheat which is used in the milling of flour can justly take a bow.

Similar Results Possible

I only cite these several achievements to illustrate the good that springs from close and harmonious cooperation between related industries. Can you see any reason why similar or even better results might not obtain if you as producers and we as processors of wheat really put our heads together?

This is not a political speech. I do not know or care to know how you voted, except to say that I hope you did vote earlier this month. The recent elections make some things quite clear. It might be in order to suggest that we all take a new look—since election—and see if there is a better way to accomplish our goals. Obviously, the goal for which we are striving is to put more consumer demand for agricultural products against the supply at prices which will carry a fair profit to the producer but at prices which the consumer can afford to pay. As a processor of one of your important crops, the flour milling industry is in the middle on this question. Since we are engaged in the business of converting wheat into flour, we have no direct interest in the price of wheat because flour millers are principally concerned with what they can get for doing the converting job, and they get about as much or as little for doing this when wheat prices are high as when they are low. You might like to know that the cost of processing or converting wheat into flour is generally not in excess of 10% of the value of the goods on which the miller is lucky to make a profit of 1%. We hope to be able to continue to process wheat into flour at the lowest possible cost to foster continued prosperity for the producer of

wheat as well as the consumer of flour.

Now for a minute let me take you around a sharp corner. All that I have said thus far deals with problems and affairs of ourselves and within the boundaries of our own U.S. We surely all realize that we can no longer confine our thinking to the things that concern or interest us at home. Considering the strength and position of our nation today—among all nations of the world—and in the light of what we all know is happening everywhere on the globe and because of the responsibilities and perils which result from our position of world leadership, it is vital that we assume not a national but a distinctly international point of view. I have been most favorably impressed these past few days to read in the press that in your meetings here—and to a very marked degree—you have been concerning yourselves with world problems and international issues and are taking a position with respect to them. For this you are to be congratulated and commended.

In conclusion, let me say the National Grange is an old organization. Several of our better known milling companies are about the same age. Throughout your 83 years you have exhibited courage and stability and wisdom on important issues. You have been willing to take a stand on many matters after very careful and deliberate thinking and have publicly stated your position. As we look back, we feel that your positions have been sound and solid. We predict they will be just as sound and solid in the years ahead—come what may. We would like you to feel, too, that the men who decide the policies for our industry are sound and solid (devoid of crackpots, leftwingers, etc.) and that, therefore, the positions which we have taken or will take on present or new issues—whether national or international in scope—are and will be solid, sound and equitable.

—BREAD IN THE STAFF OF LIFE—

PLANNING STARTED FOR AFMA MEETING MAY 10-11

CHICAGO — The American Feed Manufacturers Assn. has notified its membership that the Stevens Hotel here is accepting reservations for the AFMA annual convention May 10-11, 1951.

The convention program will be presented on those dates, with the board of directors and all permanent committees meeting May 9.

All room reservations will be handled by the Stevens, it was pointed out. Those requiring suite reservations should address Dixon O'Brien, Reservation Manager, the Stevens Hotel, Chicago.

Further details on the convention will be released by the association later.

—BREAD IN THE STAFF OF LIFE—

DUNWOODY STUDENTS HEAR CHARLES KEENEY

MINNEAPOLIS — Charles Keeney of the bakery service department of Procter & Gamble conducted a demonstration for the staff and students of the Dunwoody Baking School Nov. 8. Mr. Keeney made up a variety of "Virginia pastry," layer cakes, cheese cakes, icings and fillings. He explained the procedures and also demonstrated the making of these products. After the products were finished, a luncheon was served and all had an opportunity to sample the products.

MOSTLY PERSONAL

Arthur F. Neuner

JOINS B. A. ECKHART—**Arthur F. Neuner has become Milwaukee sales representative for the B. A. Eckhart Milling Co., according to M. D. Craft, district sales manager, Chicago. Mr. Neuner for the past year had been with the A. W. Huss Co., Milwaukee frozen foods firm, and prior to that had for 8½ years represented the Standard Milling Co. in Milwaukee. Before that he had been with the Commander-Larabee Milling Co. for several years. He is a member of the Wisconsin Flour & Bakery Allied Trades Assn.**

Kay Oertel, daughter of **Mr.** and **Mrs. John Oertel**, was married in Omaha last week to **Jerry Fredl** of that city. The bride's father is manager at Omaha for the Archer-Daniels-Midland Co.

●

R. E. Bemmels of Bemmels-Vaughan, Chicago, and **Mrs. Bemmels** drove to Mankato, Minn., to spend Thanksgiving with his niece. They were joined by **Mr.** and **Mrs. A. G. Bemmels** of Minneapolis.

●

K. B. Jeffris, president of Frank H. Blodgett, Inc., rye and buckwheat miller, Janesville, Wis., was a Chicago visitor last week.

●

A number of turkeys were distributed just before Thanksgiving in the Larabee Flour Mills Co. office in Kansas City by **Richard Angel**, representative in northwestern Arkansas for the Larabee Feed Mills.

●

Wilson P. Tanner of Brown's Hungarian Corp., New York, visited the firm's mill connections in Ohio last week.

●

David Coleman of David Coleman, Inc., New York flour distributor, left last week end for a 10-day stay at the Roney Plaza, Miami Beach.

●

Walter R. Scott, executive vice president of the Kansas City Board of Trade, is in St. Mary's Hospital, Kansas City. Mr. Scott suffered a back injury Oct. 30 in a fall in the Board of Trade Building. He was first treated at home but later was admitted to the hospital, where he is reported to be making progress toward recovery.

●

Jack Rathbone, president of the Arnold Milling Co., Sterling, Kansas, visited with traders on the Kansas City Board of Trade Nov. 24.

●

R. S. Hargis, sales manager, Larabee Flour Mills Co., Kansas City, returned from an eastern and central states business trip last week. He said bakers had noticed a decline in bread volume in the past few weeks which they attributed to unseasonably mild weather but that total volume continued good compared with a year ago.

●

Ivan Hill, Chicago advertising man, returned last week from a trip to California. After his return to Chicago, it was learned that Mr. Hill had married **Joan Heminger**, a television actress, and that it was a honeymoon trip that he made to California. Mr. Hill handles the advertising of Laminated Bakery Package Research Council.

●

Harry B. Lilly, president of the Gooch Milling & Elevator Co., Lincoln, Neb., was in New York Nov. 20-21. He made his headquarters at the offices of Thompson Flour Products, Inc., which represents the mill in the metropolitan area.

●

Two bakers were successful in the recent elections. **Everett M. Dirksen** (R., Ill.), former baker of Pekin, Ill., won national attention when he was elected U.S. senator from Illinois. **Rep. R. Walter Riehlman** (R., N.Y.), also a baker, was victorious in his race for a seat in the nation's House of Representatives.

Frank T. Heffelfinger II

HEADS FEED UNIT—**Frank T. Heffelfinger II has been named general manager of King Midas Feed Mills, a division of the Van Dusen Harrington Co., Minneapolis. Appointment of Mr. Heffelfinger to this position was one of several promotions announced recently by officials of F. H. Peavey & Co. and Van Dusen Harrington Co.**

Albert S. Schmidt

HEADS CAPITAL BAKERS—**Albert S. Schmidt was elected president of Capital Bakers, Inc., Harrisburg, Pa., at a recent board of directors meeting to fill a vacancy in that post created by the recent death of his brother, Thomas B. Schmidt. Mr. Schmidt has been associated with the firm for 31 years and served in the capacity of vice president in charge of production and chairman of the board prior to his election as president. The company was founded in 1891 by Bernard Schmidt, father of the new president. It has eight producing plants and two terminals serving central Pennsylvania, Maryland, Delaware, New Jersey and West Virginia.**

●

G. M. Lowry, president of the Wichita (Kansas) Flour Mills Co., and **Mrs. Lowry** visited during the Thanksgiving holiday at the home of their son, **William Lowry**, and family at Denver.

●

Ralph C. Sowden, president of the New Era Milling Co., Arkansas City, Kansas, is making rapid recovery from an operation performed at Swedish Hospital in Seattle a week ago. He is expected to be released from the hospital this week and will spend two or three weeks of convalescence at the Olympic Hotel, Seattle, before returning home. **Mrs. Sowden** is in Seattle with him.

●

James T. Kenny, formerly northwestern representative for Arkell & Smiths, who has been ill in recent years, has moved from Florida to Parkersburg, W. Va. He resided in West Virginia earlier. Mr. Kenny moved from Minneapolis in 1942.

●

Heinz Krueger, manager of the export department of the Hamburg, Germany, importing firm of Walther de Boer & Co., is making a business visit to South Africa. He expects to be away from Hamburg for about four weeks.

Lake of the Woods Milling Co. Shows Net Profit of $572,361

MONTREAL—Lake of the Woods Milling Co., Ltd., report a net profit of $572,361 for the year ended Aug. 31, compared with $702,729 for the previous year.

C. H. G. Short, president and managing director, stated in his report to the shareholders that in view of the fact that the conditions which long ruled calling for maximum production to fill Britain's need no longer existed the year's result could be considered satisfactory.

Domestic sales were well maintained in the face of most intensive competition. Mr. Short said that it is hoped new markets will help materially to offset the drop in the amount of Britain's flour requirements in the current crop year.

LAKE OF THE WOODS MILLING CO., LTD.
AND ITS WHOLLY OWNED SUBSIDIARY COMPANIES
Consolidated Balance Sheet as at Aug. 31, 1950

ASSETS

Current Assets—		
Cash on hand and in banks (net)	$ [illegible]	
Investments (market value $[illegible])	1.00	
Accounts receivable—		
After providing for bad and doubtful debts	[illegible]	
Inventories—valued as follows:		
Grain at approximate market value		
Flour and feed at approximate manufactured cost		
Bags and materials at approximate manufactured cost and approximate cost price respectively	[illegible]	$ [illegible]
Deferred charges to revenue		[illegible]
Refundable portion of excess profits tax		[illegible]
Sundry investments—Grain exchange seat, etc.		[illegible]
Investment in controlled company—Allied Industry—		
At cost less amount written off		[illegible]
Property account—		
Land, water power, buildings, machinery and equipment at cost, less depreciation applied	[illegible]	
Less: Reserve for depreciation	[illegible]	[illegible]
Good-will		[illegible]
		$[illegible]

LIABILITIES

Current Liabilities—		
Accounts payable	$ [illegible]	
Provision for federal, provincial and municipal taxes	[illegible]	$ [illegible]
Reserves—		
Insurance and other reserves	[illegible]	
Provision for possible decline in inventory values	[illegible]	
Provision for future advertising expenditures	[illegible]	[illegible]
Capital Stock—		
Authorized—[illegible] shares of no par value common stock; [illegible] shares of 7% cumulative preferred stock of $100 each		
Issued—		
[illegible] shares of no par value common stock	[illegible]	
[illegible] shares of 7% cumulative preferred stock of $100 each	[illegible]	[illegible]
Earned surplus		[illegible]
Refundable portion of excess profits tax		[illegible]
		$[illegible]
Contingent Liabilities—		
On customers' paper under discount	$ [illegible]	

Profit and Loss and Surplus Account for the Year Ended Aug. 31, 1950

Balance at Aug. 31, 1949			$ [illegible]
Add: Refundable portion excess profits tax, 1944			[illegible]
Adjustment affecting prior year			[illegible]
			[illegible]
Net operating profit for the year ended Aug. 31, 1950		$ [illegible]	
Less: Interest	$ [illegible]		
Depreciation	[illegible]		
Provision for income taxes	[illegible]		
Directors' fees	[illegible]		
Executive salaries	[illegible]		
Legal fees	[illegible]	[illegible]	
		[illegible]	
Dividends from investment in the controlled company	[illegible]		
Income from investments	[illegible]	[illegible]	[illegible]
			[illegible]
Deduct: Dividend on cumulative preferred stock		[illegible]	
Dividend on common stock		[illegible]	[illegible]
Balance at Aug. 31, 1950, per consolidated balance sheet			$ [illegible]

SANDS, TAYLOR & WOOD TO REPRESENT WICHITA

BOSTON—The Sands, Taylor & Wood Co., Somerville, Mass., has been appointed as representative of the Wichita Flour Mills Co., Wichita, Kansas.

The company's territory will include all of New England except Connecticut.

—BREAD IS THE STAFF OF LIFE—

BALTIMORE EXPORTS DOWN

BALTIMORE—A decline in wheat exports from the port of Baltimore was noted in October compared to October a year ago. A total of 1,452,259 bu. wheat was exported last month compared to 3,696,219 in October a year ago. Last month 1,602 sacks flour were exported compared to 8,143 for the same month a year ago. Other grain exports last month from Baltimore were: corn, 219,150 bu.; rye, 193,680 bu., and barley, 139,431 bu. Grain exports in October, 1949, were: corn, 2,710,303 bu.; rye, 830,401 bu., and barley, 43,975 bu.

—BREAD IS THE STAFF OF LIFE—

TALKS ON PACIFIC N.W. STORAGE PROBLEM SET

PORTLAND — The Commodity Credit Corp. has called a meeting of the joint Production and Marketing Administration Grain Industry Committee to be held here Dec. 19. Ways of meeting the need for additional grain storage next year in the Pacific Northwest will be discussed.

Grain men have pointed out that the trade, farmers or CCC will have to provide storage. And CCC officials have called the Portland meeting to learn what the trade plans to do and to discuss the situation.

The Pacific Northwest Grain Dealers Assn., Inc., is conducting a survey to determine how much grain storage has been built since July 1, 1950, and how much grain firms plan to build before the 1951 harvest. The information will be presented at the meeting in Portland.

Meanwhile, another association survey has shown that there were 1,170,000 bu. grain remaining on the ground as of Nov. 1. During harvest there were some 7,750,000 bu. dumped on the ground. Of the more than 1 million bushels on the ground Nov. 1, some 502,000 bu. were under some kind of cover and could remain where it was through the winter if necessary. Of the remainder, most was expected to be off the ground by Nov. 15 and all but a small amount was expected to be under cover by Dec. 10. Losses on this grain were reported small.

—BREAD IS THE STAFF OF LIFE—

COTTON GOODS INDEX 25.91

Bemis Bro. Bag Co.'s cotton goods index, a composite figure reflecting wholesale price of principal cotton cloth used in bag making expressed in cents a yard of cloth is 25.91, compared with 17.59 a year ago. The Bemis composite figure reflecting duty paid for early shipments from Calcutta of lightweight and heavyweight burlaps expressed in cents a pound of cloth is 36.24 compared with 25.25 a year ago. The current index is based on Calcutta ceiling prices which include Indian Export tax at 750 rupees a ton plus 5% commission.

—BREAD IS THE STAFF OF LIFE—

FLOUR MILL SOLD

STOCKTON, MINN.—R. R. Mademann has sold his local flour mill to Mr. and Mrs. L. P. Esterly, Santa Barbara, Cal., and moved to California. The mill has been in the family for 60 years; it was built in 1855 to saw lumber and converted to a flour mill in 1857. In 1876 flour from the mill won first prize at the Philadelphia exposition. The mill burned down in 1882 and was rebuilt in 1890 by Albert Mademann, father of R. R. Mademann.

DEATHS

William John de Winter, Sr., 60, vice president and a director of the Russell-Miller Milling Co., Minneapolis, died at his home in Minneapolis Nov. 22. Details on page 10.

Charles F. Macdonald, 81, former secretary of the Duluth Board of Trade and at one time editor of the Duluth Herald, died Nov. 23. Named secretary of the exchange in 1907, he served in the position for 40 years, until his retirement in 1946. Mr. Macdonald is survived by a daughter and a son.

Mrs. Mary B. Floody, wife of Ed Floody, Toronto, editor of the Bakers' Journal and secretary of the Allied Trades of the Baking Industry, Inc., died in Toronto Oct. 19.

John L. Quinn, 76, president of the Benson-Quinn Co., Minneapolis, died in Beverly Hills, Cal., last week. Head of the Minneapolis grain commission firm for 30 years, Mr. Quinn had been a member of the Minneapolis Grain Exchange since 1903. He is survived by his widow, two sons and two daughters.

Cargill Reports Winter Wheat Development Good

MINNEAPOLIS—The 1951 winter wheat crop in the Southwest is up to good stands in all sections, the Cargill, Inc., crop bulletin reports. Development to date has been very good, although some fields lack good root structures to carry them over the winter.

While there is a general drying of topsoil, especially where early planting occurred, moisture conditions are favorable and similar to last year at this time, the bulletin states.

For best development rains are needed before winter sets in. Some dryness of the upper soil is good, Cargill points out, in that it tends to force the young roots deeper into the subsoil, where moisture conditions are usually more constant, and the hazards of overwintering are less pronounced.

Rust Present

Leaf rust has been prevalent over much of the area, and in many cases has been very severe. Apart from some stunting of the plants this fall, no adverse effects are likely to result, since this form of rust does not survive normal winters, Cargill states. Severest rust infestations are present on early planted wheat, in Oklahoma and Texas. In western Kansas, wet field conditions early in the planting season delayed planting and in this area rust is less severe, and the crop is in better condition for overwintering.

Greenbugs are present over much of western Kansas and in adjacent sections, though evident damage this fall has been slight. Should they overwinter, however, and be favored by the weather as they were last spring, the crop outlook could be dimmed considerably, the bulletin says.

Conflicting reports have been received concerning the acreage seeded this fall. Generally it appears that the planted acreage is slightly over government allotments.

In other sections of the country, the crop was seeded in good time, and excellent progress has been made to date. One exception is in western Oregon, where wet soil delayed planting and crop development is behind normal. East of the Mississippi River, the crop is in good condition, although some dry areas are showing up in Wisconsin and in some states to the south.

—BREAD IS THE STAFF OF LIFE—

WHEAT, FLOUR SALES REACH 7,500,000 BU.

WINNIPEG—More than 7,500,000 bu. Canadian wheat and flour was reported sold for export last week. Flour sales amounted to 3,014,000 bu. with 2,940,000 bu. of this amount destined for the following countries signatory to the International Wheat Agreement: U.K., Costa Rica, Cuba, Venezuela, Guatemala and the Gold Coast. Hong Kong, El Salvador and Colombia were reported to have taken Class 2 flour amounting to 74,000 bu.

Wheat sales under the IWA, totaled 4,146,000 bu., as follows: U.K., 2,224,000 bu.; India, 730,000; Ireland 391,000; Italy 347,000; Belgium 254,000; Bolivia 150,000 and Ecuador 50,000. Class 2 wheat sales totaled 342,000 bu., as follows: Italy, 172,000; Belgium 46,000; Switzerland 19,000 and Honduras 5,000.

Flour Sales Summaries from Leading Markets

Prices reported in The Northwestern Miller's market reviews are for flour packed in 100-lb. cotton sacks unless otherwise specified. Mill list prices are quoted in the principal manufacturing centers and sales prices in the larger distributing centers. They represent average wholesale levels and do not take into account high or low extremes at which occasional individual sales may have been made. Except as noted, the price situation reported in these columns is that of the day preceding publication.

Southwest

Kansas City: Slower flour business was encountered by mills in the Southwest last week. Sales averaged only 29% of capacity, compared with 57% the preceding week and 36% a year ago.

Sales were stunted by the Thanksgiving festivities and by post-holiday market weakness. Scattered bookings in moderate volume were made before Thanksgiving, mostly on the first two days of the week, but when prices began to sag buying interest dried up quickly.

Two of the large national bakery chains took on a medium-sized total of flour, mostly in lots of 5,000 to 15,000 sacks for first quarter shipment. Another middlewestern group was reported to have booked a 75,000-sack lot. Otherwise the record of the week's trade was solely widely scattered small bookings by independents.

The general opinion among millers is that a 5@10¢ drop in prices would bring flour into the range where some bakers would be tempted to buy, and they feel that on a basis 20¢ lower heavy bookings would be made. Most buyers are believed fairly well covered into January or a little beyond, and they can afford to wait for a decline, which is apparently what they intend to do.

Family flour sales showed an erratic trend. Some areas were active, while others, such as the cotton and coal sections, displayed subnormal interest. Small lots were booked by jobbers who were in need of nearby supplies, but there was no general buying. It is probable that the family flour market is still absorbing some of the stocks built up during the early weeks of the Korean conflict.

Cake and cracker flour bakers were not buying actively of mills in this section, which is penalized compared to soft areas farther east. Eastern soft wheat prices have showed relative strength in the past week, but millers in this section did not share fully in the recent better bookings of soft wheat flours.

Dominated by a pending purchase of high extraction flour by the Production and Marketing Administration for Yugoslavian relief, clears were independently strong and show net gains of 10@15¢ sack compared with a week ago. Offerings are limited at the higher range as mills withheld supplies for the PMA purchase. A further strengthening factor was Jamaican buying of 1% ash flours on Nov. 25.

Except for these developments, export business is very light. The Netherlands has inquired for moderate lots but prices have been too low for most mills to consider.

Shipping directions are fair, and mills are not complaining on this score. The holiday last week reduced operations at Kansas City slightly, rate of activity being cut from 76% in the preceding week to 70% of a six-day run. A year ago, mills ran at 65% of capacity.

Quotations Nov. 25, carlots, Kansas City, cottons: hard winter bakery short patent $5.40@5.50, standard 95% patent $5.25@5.35, straight $5.20@5.30; established brands of family flour $6.10@7.05, first clears $4.60@4.70, second clears $4.35@4.40, 1% ash clears or higher $4.10@4.20; soft wheat short patent $6.75@7, straight $5.35@5.45, cake flour $5.85@6.25.

One mill reports domestic business active, 5 fair, 10 quiet, 4 slow, 4 dull.

Wichita: Mills operated four days at capacity last week. Sales, confined entirely to domestic business, were very light, averaging 28%, compared with 45% the preceding week and 35% a year ago. Shipping directions were fair. Prices were about unchanged, compared with the previous week.

Salina: Demand for flour last week was fair, with very little change in price. Shipping directions were rather slow.

Hutchinson: Demand for flour was slack in Hutchinson last week with little inquiry. Sales were very light and only in small lots. Shipping directions were only fair as mills in the area operated at about 65% of capacity. A considerable easing of the boxcar shortage was noted. Prices were down 10¢ sack. Quotations, Kansas City basis: family patent $5.80@5.90, bakers patent $5.10@5.20, standard $5@5.10.

Omaha: A considerable amount of buying by large bakers was enjoyed in the flour industry here last week. A large supply of flour was booked for delivery in January, February and March. Production averaged five days during the week, and inquiry was extremely light. There was no export business reported, but millers said they expect some activity in the export trade in the next few weeks. Quotations Nov. 25: bakery flour $5.25, family $6.50.

Texas: Demand last week dropped off compared with the week previous. There was no business except for the hand-to-mouth buying that has prevailed for a considerable time. Sales totaled only 15 to 20% of capacity, consisting of small lots for nearby shipment. Round lot baker business and export outlets were lacking. Operations were maintained at around 75% of capacity. Prices were practically unchanged on family and bakers flour, but clears, which were in good demand and scarce, were 15@20¢ sack higher. Quotations Nov. 25: family, extra high patent $6.40@6.80, high patent $6.10@6.50; standard bakers, unenriched $5.75@5.85; first clears, unenriched $5@5.10, delivered Texas common points.

Northwest

Minneapolis: The smallest volume of flour sales this crop year was recorded by spring wheat mills last week as sales averaged only 14% of six-day capacity, compared with 100% the preceding week and 75% in the corresponding week a year ago.

Only a few replacement lots ranging up to 5,000 sacks at the most were sold. Business was confined to the early part of the week, with the sharp drop in wheat prices following Thanksgiving discouraging any new sales. However, somewhat improved interest was reported early this week as wheat showed a firmer tendency.

Most buyers have fair amounts of flour booked, enough in many cases to carry them through December and early January. Recently shipments from mills have about matched the rate of sales over a period of several weeks, but the sharp dip in sales last week, accompanied by only a slight reduction in shipments, cut materially into the backlog of orders.

Shipments from spring wheat mills averaged 65.7% of six-day capacity, compared with 66.6% the preceding week.

Sales of family flour were very small, although shipping directions improved somewhat. Prices were reduced 10¢ sack on nationally advertised brands sold in 100-lb. cottons, but the price of 50-lb. and 25-lb. cottons was not changed.

Most mill sales personnel report considerable indifference toward new forward flour purchases and indicate that they do not expect much of a pick-up until the end of the year, provided there are no wide swings in the wheat market.

Production of mills in the Northwest last week averaged 64% of capacity, compared with 74% the previous week and 54% a year ago. Output of Minneapolis mills averaged 65% of capacity, compared with 76% the preceding week and 54% in the comparable week of 1949.

Quotations Nov. 27: standard patents $5.55@5.85, short patent $5.75@6.05, high gluten $6.20@6.50, established brands of family flour, enriched $7.05, first clear $5.50@6.30, whole wheat $5.45@5.65.

Interior Northwest Mills: Flour business remained slow for some concerns, although others reported good sales last week. Shipping directions were improved in many instances. Production last week averaged 63% of capacity, compared with 72% the previous week and 53% a year ago.

Central West

Chicago: It was a typical holiday week in flour last week. Buyers showed little or no interest in the market, and it was one of the quietest six-day periods for some time. New business was confined to the usual number of one- and two-car-lot orders for nearby delivery. Directions were only fair and distributors found it difficult to get instructions.

Family flour business continued quiet. Sales were scattered and in small lots, but deliveries were good.

Other mills in the central states also reported a very quiet week. With the market breaking, buyers lost interest, although there was some inquiry prior to that, but little or no actual business resulted. Mills only sold about 30% of capacity. Most

Sales Under Wheat Agreement

1950-51

Importing countries	Guaranteed purch., bu.	United States* Wheat	United States* Flour	United States* Total	Australia†	Canada†	France†	Total
		Exporting countries—Total sales, 1,000 bu.						
Austria	11,023	1,837		1,837				1,837
Belgium	26,239	1,610	1	1,611		4,250		5,861
Bolivia	2,756	1	819	820		749		1,569
Brazil	17,229	4,182		4,182		377	1,670	6,229
Ceylon	4,498				4,898			4,898
Costa Rica	1,212		111	111		258		369
Cuba	7,422	10	474	484		1,144		1,628
Denmark	1,837							
Dom. Republic	734		83	83		291		374
Ecuador	1,286		238	238		197		436
Egypt	14,697	1,068		1,068	10,243			11,311
El Salvador	484	19	349	368		81		449
Germany	58,139	21,237		21,237				21,237
Greece	15,724							
Guatemala	919		241	241		190		431
Haiti	1,079		111	111		658		769
India	38,287	1,472		1,472	14,000	11,200		26,672
Indonesia	2,736		49	49	932	1		982
Ireland	19,194				1,067	3,486		4,553
Israel	3,879	1,117	766	1,883	220	1,343	184	3,732
Italy	60,418	2,255	481	2,736		1,493		4,189
Lebanon	2,388		9	9		53		62
Liberia	27					14		14
Mexico	9,100	5,541		5,541				5,541
Netherlands	24,892	5,304	2,064	7,368	1,003	361		8,732
New Zealand	4,585				4,514			4,514
Nicaragua	331		196	196		125		321
Norway	7,718	777	976	1,753	1,120	1,624		4,497
Panama	425		49	49		182		231
Peru	3,613	3,192	81	3,273	1,233	44		4,550
Philippines	7,292		718	724		719		1,443
Portugal	3,428	2,128	584	2,712	173	152		3,037
Saudi Arabia	3,827	37	467	504	116	48		668
Spain	4,373		1	1		241		242
Sweden	2,756				1,232			1,232
Switzerland	6,430	2,048		2,048		2,058		4,096
Un. of S. Africa	11,833					6,213		6,213
U. K.	177,063	3,407	835	4,242	35,439	46,559		86,411
Venezuela	6,146	8	289	297		1,437		1,734
Total	536,296	64,921	10,350	75,221	77,916	89,726	1,854	244,650
Guaranteed quantities (exporting countries)				229,462	86,110	216,904	2,910	552,626
Balance				153,791	8,194	128,168	1,056	293,176

*Sales confirmed by CCC through Nov. 21, 1950.
†Sales recorded by Wheat Council through Nov. 17, 1950.

SUMMARY OF FLOUR QUOTATIONS

Week-end flour quotations, in sacks of 100 lb. (Canadian quotations in barrels of 196 lb.). All quotations on basis of carload lots, prompt delivery:

	Chicago	Mpls.	Kans. City	St. Louis	Buffalo
Spring family	$...@7.45	$...@7.45	$...@...	$...@...	$7.55@7.60
Spring top patent	5.80@6.10	...@...	...@...	...@...	...@...
Spring high gluten	...@...	[illegible]	...@...	...@...	6.80@6.85
Spring short	...@...	[illegible]	...@...	...@5.95	6.40@6.45
Spring standard	5.70@5.90	[illegible]	...@...	...@5.75	6.20@6.25
Spring first clear	5.65@5.92	[illegible]	...@...	...@5.75	6.25@6.30
Hard winter family	...@...	...@...	[illegible]	...@7.10	...@...
Hard winter short	5.55@5.71	...@...	[illegible]	...@5.65	...@...
Hard winter standard	5.45@5.61	...@...	[illegible]	...@5.50	6.05@6.10
Hard winter first clear	5.15@5.20	...@...	[illegible]	...@5.05	5.75@5.80
Soft winter family	...@...	...@...	...@...	...@6.30	...@...
Soft winter short patent	6.15@6.80	...@...	[illegible]	...@6.20	5.75@5.80
Soft winter standard	5.20@6.50	...@...	[illegible]	...@...	...@...
Soft winter straight	...@...	...@...	...@...	...@5.35	5.60@5.65
Soft winter first clear	5.10@5.80	...@...	...@...	...@4.65	4.95@5.00
Rye flour, white	[illegible]	[illegible]	...@...	[illegible]	[illegible]
Rye flour, dark	[illegible]	[illegible]	...@...	[illegible]	[illegible]
Semolina, standard	[illegible]	[illegible]	...@...	[illegible]	[illegible]

	New York	Phila.	Boston	Pittsburgh	Atlanta
Spring family	$...@...	$7.65@7.90	$...@...	$7.55@7.70	$...@...
Spring high gluten	6.75@6.85	6.90@7.00	[illegible]	6.87@6.95	...@...
Spring short	...@...	6.35@6.45	[illegible]	6.33@6.45	...@...
Spring standard	6.10@6.20	6.25@6.35	[illegible]	6.13@6.25	...@...
Spring first clear	6.10@6.25	6.10@6.25	[illegible]	6.05@6.50	...@...
Hard winter short	6.05@6.11	6.10@6.20	[illegible]	5.87@6.10	...@...
Hard winter standard	5.85@5.91	6.00@6.10	[illegible]	5.72@5.88	...@...
Soft winter family	...@...	...@...	[illegible]	...@...	...@...
Soft winter short patent	6.35@7.15	...@...	...@...	...@...	...@...
Soft winter straight	5.25@5.65	...@...	[illegible]	...@...	...@...
Soft winter standard	...@...	4.65@4.95	...@...	...@...	...@...
Rye flour, white	[illegible]	[illegible]	...@...	[illegible]	...@...
Rye flour, dark	...@...	...@...	...@...	[illegible]	...@...
Semolina, standard	[illegible]	...@...	...@...	...@...	...@...

	Seattle	Los Angeles
Family patent	$...@6.90	$...@...
Bluestem	...@6.34	...@...
Bakery grades	...@6.47	...@...
Pastry	...@5.59	...@...

	Toronto	**Winnipeg
Spring top patent	$...@11.20	$10.95@11.15
Spring second patent	...@10.70	10.45@10.65
Spring first clear	...@[illegible]	...@...
Spring exports‡	...@[illegible]	...@...
Ontario soft winters	[illegible]	...@...

**In cottons, Fort William basis. ‡280-lb. cottons.

SUMMARY OF MILLFEED QUOTATIONS

Week-end millfeed quotations, summarized from the market reviews, are based on carload lots, prompt delivery, per ton, packed in 100-lb. sacks, f.o.b. at indicated points:

	Chicago	Minneapolis	Kansas City	St. Louis	Ft. Worth
Spring bran	$...@[illegible]	$...@[illegible]	$...@...	$...@...	$...@...
Hard winter bran	...@...	...@...	[illegible]	...@...	...@...
Soft winter bran	...@...	...@...	...@...	[illegible]	[illegible]
Standard midds.*	...@[illegible]	...@[illegible]	...@...	...@...	...@...
Flour midds.†	[illegible]	...@[illegible]	[illegible]	[illegible]	[illegible]
Red dog	[illegible]	...@[illegible]	...@...	...@...	...@...

	Buffalo	Philadelphia	Boston	Pittsburgh	Atlanta
Spring bran	[illegible]	$...@[illegible]	[illegible]	[illegible]	$...@...
Standard midds.*	[illegible]	...@[illegible]	[illegible]	[illegible]	...@...
Flour midds.†	[illegible]	...@...	...@...	[illegible]	...@...
Red dog	[illegible]	...@[illegible]	[illegible]	[illegible]	...@...

	Spring bran	Shorts	Middlings
Toronto	$...@[illegible]	$...@[illegible]	$...@[illegible]
‡Winnipeg	...@[illegible]	...@[illegible]	...@...

*Brown shorts. †Gray shorts. ‡Fort William basis.

UNITED STATES VISIBLE GRAIN SUPPLY

Visible supply of grain in the U.S. as compiled by the secretary of the Chicago Board of Trade in bushels (000's omitted) on Nov. 18, and the corresponding date of a year ago:

	Wheat 1950	Wheat 1949	Corn 1950	Corn 1949	Oats 1950	Oats 1949	Rye 1950	Rye 1949	Barley 1950	Barley 1949
Baltimore	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Boston	[illegible]	[illegible]							[illegible]	
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Afloat	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]				[illegible]
Chicago	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Afloat								[illegible]		
Duluth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Enid	[illegible]	[illegible]		[illegible]		[illegible]				
Ft. Worth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Galveston	[illegible]	[illegible]	[illegible]	[illegible]						
Hutchinson	[illegible]	[illegible]						[illegible]		
Indianapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		
Kansas City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Milwaukee	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]	[illegible]
Afloat										[illegible]
Minneapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
New Orleans	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]				
New York	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]				[illegible]
Afloat	[illegible]	[illegible]			[illegible]					
Omaha	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Peoria	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]					
Philadelphia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Sioux City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
St. Joseph	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]			[illegible]	[illegible]
St. Louis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Wichita	[illegible]	[illegible]							[illegible]	[illegible]
Lakes	[illegible]	[illegible]								
Canals	[illegible]									[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

GRAIN FUTURES—CLOSING PRICES

Closing grain futures quotations in leading markets, in cents per bushel:

	WHEAT Minneapolis Dec.	Minneapolis May	Minneapolis July	Chicago Dec.	Chicago Mar.	Chicago May	Chicago July	Kansas City Dec.	Kansas City Mar.	Kansas City July	FLAXSEED Minneapolis Dec.	Minneapolis May
Nov. 20	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 21	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 22	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 23	HOLIDAY											
Nov. 24	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 25	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	CORN Chicago Dec.	Chicago Mar.	RYE Chicago Dec.	Chicago May	Winnipeg Dec.	Winnipeg May	Minneapolis Dec.	Minneapolis May	OATS Chicago Dec.	Chicago Mar.	Minneapolis Dec.	Minneapolis May
Nov. 20	[illegible]	164	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 21	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	157	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 22	[illegible]	[illegible]	[illegible]	166	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 23	HOLIDAY											
Nov. 24	158	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 25	[illegible]	[illegible]	166	[illegible]	149	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

mills shut down Wednesday evening and did not start operations again until Monday. There was practically no business in family flour.

Quotations Nov. 25: spring top patent $5.80@6.10, standard patent $5.70@5.90, first clear $5.65@5.92, family flour $7.40; hard winter short patent $5.55@5.71, 95% patent $5.45@5.61, first clear $5.15@5.20, soft winter short patent $6.15@6.80, standard patent $5.20@6.50, first clear $5.10@5.80.

St. Louis: Local mills reported new sales were light last week, with shipping directions only fair. Mill running time was slow. Demand for clears was reported good.

Elsewhere in the area, there was some improvement in flour sales. Mills reported medium-sized orders from a scattered area for soft, spring and hard wheat flours, mostly bakery. Buyers seemed inclined to take on small amounts for replenishment purposes. There continued to be resistance to any advance in prices. Clears and low grades advanced as mills withdrew offerings in view of anticipated export demand from private sources and PMA. Mill operations continued steady with satisfactory shipping directions.

Quotations St. Louis, Nov. 22: Family top soft patent $6.30, ordinary $5.45, top hard $7.10, ordinary $5.50; bakers soft winter short patent $6.20, cake $6.20, pastry $5.20, soft straights $5.35, clears $4.65; hard winter short patent $5.65, standard patent $5.50, clears $5.05; spring short patent $5.95, standard $5.75, clear $5.75, low protein clears $4.80.

Toledo: Holiday dullness prevailed at Toledo last week. Sales were generally slow, and production dropped off because of the holiday. Some mills did not run more than three or four days. Movement of wheat also was slow. There have been additional complaints about the boxcar shortage.

East

Buffalo: Holiday dullness permeated the local area flour market the past week with sales held pretty well down to a hand-to-mouth basis. Area bakers were poor takers of the offerings by the millers, keeping an eye on their storage and keeping that up to their weekly requirements. Industrial activity has returned to its peak and is being reflected in the retail bakery sales.

Just prior to the holiday, an eastern chain stepped into the market rather unexpectedly and closed a deal for some hard wheat flour varieties that ran into sizable volume. However, no other business of any quantity could be located. Flour prices remain practically unchanged from the previous quotations.

Spring family $7.55@7.60, spring high gluten $6.80@6.85, spring standard $6.20@6.25, spring short patent $6.40@6.45; spring first clears $6.25@6.30, soft winter short patents $5.75@5.80, soft winter straights $5.60@5.65, soft winter first clears $4.95@5, hard winter standards $6.05@6.10, hard first clears $5.75@5.80.

New York: Except for buying by chain bakers, flour sales were confined to scattered orders for springs and some Kansas grades by medium-sized bakers and jobbers early in the week. Shipment ranged from immediate to 120 days, and with the current lag in directions, it was estimated that there would be no rush to get this ordered out.

Chain buying covered needs through February, and it was estimated that there were requirements still to be filled.

Cake grades were firm and did not share in the generally lower prices. Eastern mills reported difficulty in getting both wheat and boxcars. Clears from all areas continued tight, ranging higher than standard patents in many cases.

Lower prices at the close of the week did not attract business, and holiday dullness pervaded the market. Levels closed unchanged to 10¢ lower.

Quotations Nov. 25: spring high glutens $6.75@6.85, standard patents $6.10@6.20, clears $6.10@6.25; southwestern short patents $6.05@6.11, standard patents $5.85@5.91; high ratio short patents $6.35@7.15, straights $5.25@5.65.

Philadelphia: Good demand for Thanksgiving Day items resulted in increased consumption of flour in this area last week, but there was no rush on the part of bakers to replace supplies. So dealings remained on a very restricted basis.

Mill representatives say price-consciousness remains acute among bakers, and the feeling obtains that unless there is some important development, the local market is likely to remain quiet for at least another month because of inventory considerations.

Meanwhile, quotations as a whole were unchanged from the previous week. Hand-to-mouth dealings which keep the market from dropping to a standstill are of insufficient proportions to affect prices.

It is reported that the larger bakeries which had been testing the strength of the market structure have withdrawn their offers and are standing pat for the time being.

One effect of the holiday was a slight acceleration in shipping directions.

Those catering to the foreign trade are hopeful that the Yugoslav deal for flour might be the forerunner of others.

Quotations Nov. 25: spring family $7.65@7.90, high gluten $6.90@7, short patent $6.35@6.45, standard $6.25@6.35, first clear $6.10@6.25; hard winter short patent $6.10@6.20, standard $6@6.10, soft winter standard $4.65@4.95.

Pittsburgh: Sales of all flour were rather competitive and moderately good last week. Hard spring and family patents were off 5@10¢ late in the week, but this did not stimulate buying. Directions were good.

Sales of soft wheat pastry and cake flour were slow, and there was not a great deal of activity in clears and glutens.

Late in the week, a severe storm disrupted transportation service and slowed general business activity.

Quotations Nov. 25: hard Kansas bakers standard patent $5.72@5.88, medium patent $5.77@5.98, short patent $5.87@6.10; spring standard patent $6.13@6.25, medium patent $6.23@6.35, short patent $6.33@6.45; clears $6.05@6.50, high gluten $6.87@6.95; family flour, advertised brands $7.55@7.70, other brands $6.35@7.40; pastry and cake flours $5.53@6.92; Pacific Coast pastry flours $6.18.

Boston: The Boston flour market passed through another dull week, with little trading of any consequence. Prices were virtually unchanged. Only two variations took place in the various grades, a slightly higher quotation on spring first clears and a widening in the price range for eastern soft winter straights.

Sales were limited to lots of minor proportions and for immediate needs. Shipping directions were higher than the recent weekly average but not

of sufficient quantity to suggest any new buying splurge unless the market appears advantageous for buyers. Bakers were hopeful that their Thanksgiving business would be better than in recent years. There were reports of boxcar difficulties, but the situation was not generally considered serious.

Quotations Nov. 25: Spring short patents $6.37@6.47, standards $6.17@6.27, high gluten $6.77@6.87, first clears $6.17@6.32; hard winter short patents $6.07@6.22, standards $5.87@6.02; Pacific soft wheat flour $6.17@6.42; eastern soft winter straights $5.17@5.77; high ratio $6.27@7.27; family $7.69@7.72.

South

New Orleans: Buyers are showing increased interest in flour purchases for future as well as current shipping periods. However, there have been no actual sales of any consequence as buyers' ideas of prices are lower than what the mills are willing to accept. Buyers appear to be inclined to wait for an easing of prices before adding to their existing contracts.

Last week's sales were mainly for immediate and December delivery, with hard winters getting the bulk of the business, particularly from bakers and jobbers. Northern springs sold in moderate amounts to this trade for delivery through December and occasionally 120 days.

Business in soft winters from Missouri and Illinois was rather quiet, with cracker and cooky bakers purchasing only moderate amounts to cover replacement needs. There were some inquiries for 120-day delivery, but they did not materialize because of price. Cake flours continued to hold up well, with sales considered normal for this season.

Shipping directions showed a slight increase, reflecting the increased production of bread and other baked goods. Stocks on hand are well maintained to slightly heavier. Export flour sales were slow, with only moderate amounts going to Europe and South American countries. The anticipated improvement in volume has not yet developed. Considerable quantities of hard winter wheat were purchased by Mexico.

Quotations Nov. 25, carlots, packed in 100-lb. papers: hard winter bakery short patent $5.50@5.60, standard $5.35@5.50, first clear $4.65@4.85; spring bakery short patent $6.05@6.20, standard $5.85@6, first clear $5.90@6.05, high gluten $6.45@6.60; soft wheat short patent $5.50@5.80, straight $5.05@5.25, first clear $4.15@4.45, high ratio cake $5.75@6.15, Pacific Coast $6.60@6.70, pastry $5.95@6.10. Shipments by barge discontinued.

Pacific Coast

Seattle: The flour market was quiet last week, with domestic business slow and very little export volume in sight. Flour millers on the Coast are keeping up a running fire of protests to Washington in hopes of getting some Oriental or European business, but so far without much success. Also, it now becomes apparent that the army's needs for the Korean campaign are being supplied by Japanese mills, which are in turn supplied with CCC wheat from the Pacific Northwest. This means that the substantial milling capacity of this area is not being utilized while Japanese mills are busy. Family patent $6.90, bluestem $6.34, bakery $6.47, pastry $5.89.

Portland: Milling business remained quiet last week, with only occasional bookings made in the export field. The government took some flour recently but not enough to encourage millers here. Mills have protested allocation of wheat to Europe for grinding into flour for shipment to Yugoslavia. Mills were delivering on contracts in the domestic field, with most of the large buyers well taken care of until after the turn of the year. While mill grindings were up slightly, they were far under normal for this time of the year.

Quotations Nov. 25: high gluten $6.70, all Montana $6.44, fancy hard wheat clears $6.38, bluestem bakers $6.25, cake $6.90, pastry $6.09, whole wheat 100% $6.08, graham $5.85, cracked wheat $5.95.

Canada

Toronto-Montreal: Bookings for January shipment have been made by the U.K. The amount is approximately the same as for December and on the same price basis. Other export demand is fair. The domestic market continues to take good amounts, but competition is keen. Quotations Nov. 25: top patent springs for use in Canada $11.20 bbl., seconds $10.70, bakers $10.60, all less cash discounts, in 98's cottons, mixed cars with 10¢ added for cartage where used; for export to U.K., government regulation flour $12.85 per 280 lb. to end of November, $12.63 per 280 lb. to end of January.

Movement of winter wheat flour is poor. Quotations Nov. 25: $7.80@8.50 bbl., secondhand jutes, Montreal; export $3.90 per 100 lb., bulk, Montreal.

A fair supply of winter wheat is available. Demand is fair. Quotations Nov. 25: $1.75 bu., f.o.b. shipping point, carlots.

Vancouver: Export flour business confirmed here last week was down sharply, although Canadian shippers are hopeful of renewed sales shortly. Hong Kong buyers exhibit no interest in current offerings and nothing has been sold to the Nationalist government on Formosa for some time. Limited sales have been made to Japan.

The Philippine Islands situation continues uncertain. Latest reports from Manila indicate that as a result of the decision handed down early this month by a Manila judge granting an injunction against PRATRA and its successor, PRISCO (Prices Stabilization Corp.), the flour import trade will go back into the hands of regular importers rather than through a government organization. It would then only be necessary for the importers to apply to PRISCO for the necessary import licenses.

The Manila report also indicated that the Supreme Court has refused to annul the court writ restraining PRATRA and its successor, from issuing certain flour allocations.

In the meantime, supplies in the Philippines are reported to be very low, creating black market condi-

Subsidy Rates Under Wheat Agreement

(In cents per bushel)

	Nov. 20	Nov. 21	Nov. 22	Nov. 24	Nov. 27
To July 31, '51					
Gulf*	61	61	61	61	61
Gulf†	63	63	63	63	63
Gulf‡	69	69	69	69	69
East Coast	55	55	55	55	55
West Coast	54	54	54	54	54

*Gulf to all of Europe, Mediterranean, Middle East, all of Africa and adjacent islands.

†Gulf to Far East and adjacent areas.

‡Gulf to Latin America, West Indies and Mexico.

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OFFICES: Chicago, Omaha, Minneapolis, Peoria, Davenport, Galveston, Columbus, Portland, Buffalo, San Francisco, Winnipeg, Vancouver, B. C.

WANT ADS

Advertisements in this department are 10¢ per word; minimum charge, $1. Add 10¢ per insertion for forwarding of replies if kept in office of publication. (Count six words for signature.) Situation Wanted advertisements will be accepted for 5¢ per word, $1 minimum. Add 10¢ per insertion for keyed replies. Display Want Ads $6 per inch per insertion. All Want Ads cash with order.

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MACHINERY FOR SALE

FOR SALE — 9x30 GREAT WESTERN Roller mills, collar oiling bearings, Style "A" drive; one 4-12 Nordyke Sifter, condition like new. E. J. Dalby, 41 Laverne Ave., Minneapolis, Minn.

FOR SALE — 90 ROLLS: 9x30 ROLLS, smooth and corrugated; 9x18 stands, Allis Chalmers; 9x18 Nordyke Marmon stands; Babbitt and roller bearings. William D. McIlwire, 812 Humboldt Parkway, Buffalo, N. Y.

tions. However, this condition is expected to be corrected with the arrival shortly of the October quota from this side of the Pacific. No report has been received regarding December business, although there are rumors that the country will receive 700,000 sacks of flour a month under the International Wheat Agreement starting in December.

Domestic business here continued quiet, although there has been some improvement for the holiday trade. Prices held unchanged. For hard wheat grinds, cash car quotations: first patents $11 in 98's cottons; bakers patents $9.70 in paper bags and $10.15 in cottons; western cake and pastry to the trade $10.95@11.35.

Winnipeg: Six countries signatory to the IWA took the bulk of the 667,500 bbl. Canadian flour worked for export last week, with the U.K., Costa Rica, Cuba, Venezuela, Guatemala and the Gold Coast taking a total of 651,000 bbl. The remaining 16,400 bbl. in the form of Class 2 flour went to Hong Kong, El Salvador and Colombia. Domestic trade continues on a reasonably good scale, and activity has quickened due to colder weather. Mills are operating to capacity and stocks on hand are sufficient to meet buying orders. Quotations Nov. 25: top patent springs for delivery between Fort William and the British Columbia boundary $10.95@11.15, cottons; second patents $10.45@10.65; second patents to bakers $10.05@10.25.

Millfeed

Minneapolis: After a weak spell toward the end of last week, partly in sympathy with declines in grain markets, millfeed markets showed new strength early this week. Better inquiry developed following the storms in the East, and more active buying was indicated. Bran and standard midds. are up, flour midds. are about steady and red dog is down another $2 for the week. Quotations: bran $48.50, standard midds. $49.50, flour midds. $53, red dog $55.

Duluth: Demand was slow last week, the trend was firm and supplies were ample. Quotations: pure bran $47, standard bran $46, standard midds. $48.50, flour midds. $52.50, mixed feeds $48.50, red dog $55.

Kansas City: Adverse weather conditions in the East caused some improvement in demand for bran over the recent weekend, but interest in buying shorts lagged. Cash bran advanced about 50@75¢ ton and was quoted at $43.25@43.75 Nov. 27. Shorts dropped 50¢ ton to $49.50@50.

Wichita: Millfeed demand was very good last week, with shorts in stronger demand than bran. Offerings were insufficient. Quotations, basis Kansas City, Nov. 25: bran $43.50@44, shorts $50.50@51. Bran advanced $1.25@1.50 ton and shorts 75¢@$1 ton, compared with the preceding week.

Ft. Worth: Quotations Nov. 25: bran $51@52, gray shorts $59@59.50, delivered Texas common points, about $1 higher on both compared with the week previous. Demand was fair and sufficient to readily absorb the moderate offerings.

Omaha: Demand for millfeed was fair to good last week, with supply good. Quotations: bran $43.75, shorts $50.75.

Salina: Demand is slow with prices unchanged. Supplies are sufficient. Quotations, basis Kansas City: bran $43@43.50, gray shorts $50@50.50.

Hutchinson: Millfeed interest in Hutchinson was very good last week for both bran and shorts, with all classes of trade taking all offerings. Bran was up 50¢ ton, while shorts remained the same. Quotations, Kansas City basis: bran $43@43.50, gray shorts $50@50.50.

Chicago: Bran $49, standard midds. $51.50, flour midds. $56@57, red dog $56.50@59; demand quiet, supplies adequate.

St. Louis: The market has shown little activity recently, with demand on a hand-to-mouth basis. Bran $47.75@48, shorts $54.75@55, St. Louis.

Toledo: Demand was steady last week, with consumption about equal to production. Prices were rather steady. Quotations Nov. 25: bran $52, standard midds. $54, f.o.b. mill.

Buffalo: With pasture feeding at an end, millfeed demand has increased considerably. Prices have remained firm, although at the end of the week, when wheat futures dropped, some feeds were reduced. Good flour business during the middle of the week also had its influence. Quotations: standard bran $52@53, standard midds. $52@53, flour midds. $60@61, red dog $60.50@61.50.

Philadelphia: Light demand is sufficient to impart a firm undertone to the market. Supplies are not heavy and the outlook promises increased orders as an outgrowth of cooler weather. The Nov. 25 quotations list was unchanged from the previous week with bran and standard midds. at $60 and red dog at $73.

Boston: Millfeed trading for the holiday week was practically at a standstill. Dealers reported few inquiries with the exception of some job-lots to fill buyers' immediate needs. Supplies were available in fairly good volume but not sufficient to break quotations outside of the customary "distress lots." Prices held unchanged. Quotations Nov. 25: spring bran $58.50@59, middlings $60@61, mixed feeds $60.50@61, red dog $77.50@78.

Pittsburgh: Sales of bran and standard midds. were active, and prices were up $1.50. Sales of red dog and flour midds. were slow, with quotations off $2. Quotations, f.o.b. Pittsburgh points: standard bran $57.70@60.10, standard midds. $60.20@62.25, flour midds. $64.10@65.20, red dog $65.20@68.10.

New Orleans: Millfeed sales were quiet last week, with weakness being displayed in futures. Only limited amounts were worked for immediate and December delivery to both feed mixers and brokers. Export inquiries were light, with no bookings reported. Bran $53.25@53.75, shorts $60.25@60.75.

Seattle: The market was quiet last week, with prices unchanged. Flour millers were not pressing for sales because their grind is down and buyers are well taken care of for the next 30 to 60 days. Neither mills nor consumers are willing to book beyond January, both maintaining a "wait and see" attitude. Mills were quoting $51@52 for both December and January, with resellers in some instances indicating a willingness to sell for 50¢ or so less.

Portland: Mill run $50, middlings $56 ton.

Ogden: Prices advanced $2 last week. Demand and supply were equal. Mills are operating to capacity six days a week, 24 hours daily. Plants are booked well into December. Quotations: red bran and mill run $51, middlings $56; to Denver: red bran and mill run $58, middlings $63; to California: red bran and mill run $58.50, middlings $63.50, f.o.b. San Francisco and Los Angeles.

Vancouver: Millfeed prices continued to show strength last week with western mills increasing their quotations $1 on bran and shorts. Middlings, in only very limited demand, held unchanged. Offerings from prairie mills are reported fair, but consumption here is on the light side. Cash car quotations: bran $54.30, shorts $54.30, midds. $61.30.

Toronto-Montreal: The market has tightened up, and the surplus of recent weeks has disappeared. Quotations Nov. 25: bran $59, shorts $59, middlings $68, net cash terms, bags included, mixed or straight cars, Toronto-Montreal.

Winnipeg: Demand for millfeeds is only fair, with the bulk of the supplies from western mills going to eastern Canada. Amounts being sold for export are unimportant. Quotations, Manitoba, Saskatchewan and Alberta bran $48, shorts $48; small lots ex-country elevators and warehouses $3 extra.

Rye

Minneapolis: Rye flour trade remains sluggish, even though prices are reduced from a week ago. Quotations: white rye $4.40@4.60, medium rye $4.20@4.40, dark rye $3.45@3.85.

New York: Rye flour sales were small in holiday dullness. Pure white patents $4.85@5.

Pittsburgh: Sales were very slow last week. Quotations, f.o.b. Pittsburgh points: pure white rye No. 1 $5.03@5.15, medium $4.77@4.95, dark $3.59@4.40, blended $6.30@6.35, rye meal $4.53@4.65.

Buffalo: Rye flour demand last week was stimulated by a drop in prices of 10@20¢ at the end of the week, and area bakers took on a fair amount in anticipation of holiday trade. Colder weather is helping increase use of rye bread. Bakers are reporting good retail sales. Quotations: white $5@5.10, dark rye $4.30@4.35, medium rye $4.90@4.95.

Philadelphia: A trickle of orders was reported as a result of bakers having permitted stocks to reach low levels, but the scope of buying is small. The Nov. 25 quotation on rye white of $5@5.10 was 5¢ sack under that of the previous week.

St. Louis: New sales and shipping directions are fair. Pure white $5.21, medium $5.01, dark $4.46, rye meal $4.71.

Chicago: Demand for rye flour was quiet last week. Only the usual buying of small lots was reported. Directions were fair. White patent rye $4.65@4.75, medium $4.45@4.55, dark $3.65@3.95.

Portland: White rye $6.10, pure dark $5.30.

Oatmeal

Toronto-Montreal: Demand is good due to movement to outlying districts which are stocking up for winter months. Quotations Nov. 25: rolled oats in 80-lb. cottons $5.45, oatmeal in 98-lb. cottons $6.60, f.o.b. Toronto-Montreal.

Winnipeg: With the recent colder weather which has been prevalent throughout western Canada, the demand for rolled oats and oatmeal is a little improved. Prices have risen slightly. Quotations Nov. 25: rolled oats in 80-lb. sacks $5.40@5.50 in the three prairie provinces; oatmeal in 98-lb. sacks $6.55@6.65.

Minneapolis: Bulk rolled oats were quoted at $6.22 in 100-lb. sacks, Nov. 27; 20-oz. packages $3.35, 48-oz. packages $3.60.

—BREAD IS THE STAFF OF LIFE—

Canada to Demand Increase in Sales to United Kingdom

OTTAWA—C. D. Howe, minister of trade, told the annual meeting of the Canadian Exporters Assn. that Canada intends to insist that the U.K. buy more from this side. At the same time he suggested that Canada, in view of the assistance given Britain in 1948, was in a position to demand rather than politely request.

The statement is the Canadian counterpart to the U.S. warning given through the International Monetary Fund to certain sterling countries, including the U.K., that their balance of payment position no longer justified discriminatory import restrictions against the dollar area. In neither case does the warning herald any definite drive or deliver an ultimatum that discrimination must be wiped out by any specific date.

J. S. Duncan, chairman of Canada's sterling-dollar trade board, brought back word recently of $25 million in new purchasing which can be expected in the coming months.

—BREAD IS THE STAFF OF LIFE—

DESIGN DEPARTMENT HEAD

MINNEAPOLIS—George Long has been named head of the mechanical design department of General Mills research laboratories in Minneapolis. He has been connected with the department since 1938 and is best known as the designer of the Long packer and checkweigher which automatically fills and checks the weight of flour bags. This machine is claimed to be the first hydraulically driven packer and weigher in the milling industry.

Expanding Usage . . .

Wheat Processing and Uses in the Far East

By H. A. Baehr

EDITOR'S NOTE: The accompanying article is the essential text of a report on the processing and use of wheat and wheat products in the Far East which originally appeared in the U.S. Department of Agriculture publication, Foreign Agriculture. Mr. Baehr, cereals chemist and marketing specialist in the International Commodities Branch of the Office of Foreign Agricultural Relations, was a member of the mission sent to the Far East under the auspices of the Research and Marketing Act. Other members were A. M. Camp, president of the North Pacific Grain Growers, and E. J. Bell, administrator of the Oregon Wheat Commission. The mission's findings have been published in a 51-page bulletin which may be obtained from the Office of Foreign Agricultural Relations, Room 5918, U.S. Department of Agriculture, Washington, D.C.

FOR many years the Far East has been a good market for U.S. wheat, especially the soft white wheat of the Pacific Northwest. However, emphasis has been on selling; little or no follow-up has been made regarding the form in which wheat could best be used and how wheat products reached consumers. This is one of the reasons that the Office of Foreign Agricultural Relations of the U.S. Department of Agriculture, in cooperation with the Oregon Wheat Commission and the Washington State Department of Agriculture, recently sent a special mission to the Far East.

Over-Aging

Over-aging of flours is probably the greatest deterrent to expanded usage of wheat products in the Far East. Except for the Philippines, flour was found to be generally over-aged throughout the countries studied. Flour importers and other observers agreed that regular shipments of fresh flour and regular distribution to bakers and other flour users would stimulate the demand for wheat flour. How to meet these requirements, then, was one of the principal studies that we made. We considered two broad points: (1) possible poor inventory practices and (2) transportation.

In general, we concluded that under normal business conditions inventory control by businessmen is generally good; therefore this factor is not important in the over-aging of flour. Transportation definitely is important, but long-haul ocean transport probably can not be avoided, considering ocean freight rates and schedules. No one can expect preferential handling for such a relatively low cost, bulky commodity as flour.

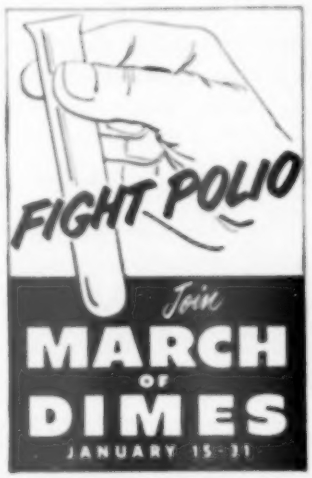
A possible avenue for improvement in flour quality may be in the development of better packaging. In one area, we learned that some Canadian flour was packed in multiwalled bags. The report indicated that the package was useful in protecting and prolonging baking quality.

Of course, much of the flour used in the Orient is milled there. And, since the U.S. is interested in shipping not only flour but also wheat to the Far East, the mission was interested in observing milling and baking practices there.

Milling

Three Far Eastern countries—Japan, India and Pakistan—have important flour milling industries. Each of the three countries has governmental control as to per cent of extraction and permitted moisture levels in products. The milled products are either purchased by government or the mills grind government-owned grain on a fee basis, with government agencies rationing and distributing the milled products.

Flour milling systems in these countries range from animal-powered, stone burr mills to electrically powered hammermill systems with extensive sifting equipment and modern roller milling systems imported from



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the U.S., England and Germany. The best Japanese mills are the equal of any in these western countries.

The animal-powered burr mill or "chakki" found in the small towns and villages of India and Pakistan is just one step away from the hand-operated quern and chakki. The use of animal or motive power has not caused any particular change in the properties of atta, the almost whole-wheat meal ground by the Indian people since ancient times.

Custom Activity

These larger units are partly commercial enterprises, but much of their activity is on a custom basis. Some improvement in wheat cleaning and added scalping operations has been made in the past. Greater attention to these and other factors such as wheat quality, generally improved housekeeping, and the labeling of atta were encouraged by the British agricultural and marketing services prior to 1937. The result has been a more profitable operation since the better quality products commanded price premiums and the over-all operation tended to be better controlled and more economical, once the operator was convinced of the profit advantages of such practices.

Many roller mills also may be found in India and Pakistan. Most of them are owned by the nationals, but actual operation has been supervised by British, Canadian and possibly Australian millers.

In these mills, the cleaning of wheat, including washing, and the rehandling of screenings in order to obtain maximum returns are common practice. The middlings purification system is shortened, but the grinding operations, particularly in the breaks, follow conventionally good practice by our standards.

Atta does not have the range of uses that make baking quality an important consideration; therefore, good milling practice is of no particular consequence as it influences quality. However, in normal operation, these mills produce flour, one or two grades of semolina (a coarser wheat product), atta, and millfeeds, simultaneously.

Modern Mills in Japan

The Japanese have imported modern mills and have also constructed exact copies of this imported western machinery. Unlike those in India and Pakistan, these mills are operated by nationals. The Japanese mills are required at present to mill 85% extraction flour. Apparently because millers assume that such a long-extraction flour cannot be of good quality, the usual practices associated with quality production have been curtailed or eliminated, and the grinding method has been drastically changed. In some instances, white and red wheats have been intentionally mixed before the grain was prepared for grinding, still on the premise that desirable quality was unattainable anyway.

In addition to these roller mills of up to 4,000- to 6,000-sack capacities, Japan has many small roller mills and hammermill installations. Total production of flour is about equally distributed between large and small mills, with mills of 220-sack capacity per day or less producing 47% of the flour. Like those in the U.S., small mills are often located in wheat-producing areas, but some of them are found in coastal cities.

Our first concern in the utilization of wheat products usually is associated with bread as such and more specifically with yeast-leavened bread. Yeast-leavened baked products are

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T. H. SHERWOOD, Vice President and General Manager

not widely used in the Far East, however, and it is therefore convenient to discuss the baking practices of the several countries by comparison with American standards.

In general, bread in the Far East is more compact than American bread. In Indonesia, Singapore, Hong Kong, Siam and India, this fact can be traced in part to the origins of the baking industry in the craftsmanship and tradition of the Netherlands and England. In all areas, the rate and extent of fermentation are much less than they are in the U.S. Less sugar and fat are used, and in many cases they are not used at all because bakers cannot get them.

In Japan, straight doughs are the rule, although one large plant in Urgoya was using a sponge fermentation. In the Philippines and in Singapore, the sponge process is more common, but it is used more as a preferment for dry yeast than as an active sponge fermentation.

In the warmer areas, doughs are commonly fermented on the bench, particularly in some of the smaller and medium-sized shops. Live dry yeast and imported compressed yeasts are used except in Japan where domestically produced compressed yeast is available.

The importance of the bread baking industry in Japan is reflected in the existence of the vigorous yeast industry. The quality of compressed yeast was much more variable between and within plants than is the case in the U.S., and the larger bakeries were obliged to compensate for this lack of uniformity by mixing yeasts from several suppliers.

The Japanese yeast plants were using low-grade molasses as a source of sugar, together with barley malt and ammonium sulfate as sources of nitrogen. Mashes are not as carefully filtered, nor is the yeast washed as carefully as in American practice. Temperature control and physical safeguards against contamination were rather limited. In some plants, the handling of yeast between final collection and pressing into cubes would permit deterioration.

Yeast Use Restricted

The percentage of yeast that bakers could use was limited by the capacity of Japanese yeast plants and the quantity of raw materials available to the yeast industry. However, in spite of the imposed limitations, members of the industry were aggressively interested in improving their process and product. With a vigorous local industry, the import of compressed or live dry least does not appear to become a large item.

Throughout the Far East, bakeries range from the simplest hand shops with one or two workers to partly mechanized plants. Refrigeration as we use it for storage, dough-temperature control and dough-room control is unknown. We did not see a divider, even in plants with several traveling ovens.

In Hong Kong, the Philippines, Singapore, Java and Bangkok, most of the bakery business is in the hands of Chinese. Many small family shops appear to be the rule, although we visited some rather large Chinese-owned bakeries in Manila. There were no Chinese bakers in the part of Japan that we visited and relatively few in India.

Sanitation is more speculative than actual in most areas, but there are notable exceptions. The larger Japanese bakeries are clean and several biscuit plants that we visited in Pakistan had screened windows and well-kept interiors.

Bread and buns in general are un-

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acceptable according to our ideas of quality, but, in spite of this, we observed repeated evidence of good practical craftsmanship on the part of even the smaller bakers. Luxury items, such as cakes, sweet rolls, sweet biscuits and pastries, were seen in every market area and the quality was generally very good.

Utilization: Chapatti (Atta)

Atta is the traditional and principal form of milled product in those areas of India and Pakistan where wheat is a staple item in the diet of the people, annual consumption of wheat being estimated as high as 350 lb. per capita. Atta is used in making chapattis, a sort of pancake made from unleavened and unfermented dough. The chapatti is the form in which most of the wheat is consumed in these areas. Flour and semolina are used in the making of special foods and sweetmeats for festive and ceremonial occasions. In the more remote communities, flour and semolina are obtained by sifting atta, while in areas where distribution permits, these more refined products are obtained from the roller mills. Flour, atta, or combinations of the two are used in the production of fermented products such as pan bread and a particular kind of chapatti variously named in different areas.

Use of Other Products

An important outlet for wheat flour in the Far East is in the production of noodle and vermicelli products. Although a preference for strong high-protein flour was expressed in some localities, most of the production is from lower protein (8.5 to 10.0%) flours. In Japan, approximately 35% of the wheat flour consumed was in the form of noodles. In other areas, data regarding the relative amounts of flour used for various food products were inconclusive, although in general a large Chinese population was considered to be a natural outlet for substantial quantities of wheat flour in the form of noodles.

In some areas, notably Thailand, noodles were made from rice flour, and the apparent discrepancies between size of Chinese population and amount of wheat flour used were partly attributable to this practice. Because of the comparative costs of rice and wheat flour in usual commerce, it should be pointed out that broken rice and lower grades of rice are used for such production.

Noodle production in Japan is about equally divided between conventional dried noodles and precooked noodles that are sold in the wet form. In areas where rice noodles are made, several modifications of precooking are practiced, and the product may be sold either wet or dry.

Noodle Manufacture

In manufacturing noodles the Japanese use a very dry dough containing less than 25% water. The water is added in small quantities to the rapidly agitated flour to form a damp, crumbly mass that assumes the properties of a dough when subjected to pressure.

This crumbly mass is sheeted through a series of rollers and the sheet rolled upon a horizontal spindle, where it is permitted to "condition" while additional spindles are loaded. The dough from two, three or four of these spindles is then combined in a second sheeting operation, the resultant sheet passed through a pair of rolls that cuts the dough into lengthwise strips, and the cut noodles caught on suitable rods and dried. Noodles are dried in rooms with high ceilings. Aside from natural convection and air movement through doors and windows, no provision is commonly made for controlled circulation.

The preparation and handling of the dough for cooked noodles are comparable except that the operation is conducted on a smaller scale. The noodles are cooked, washed in cold water, drained and weighed into suitable retail units.

The manufacture of biscuit products is widespread, and large plants were in operation in all the cities visited except Djakarta, Java. We encountered no production of yeast-fermented crackers, the entire production being in chemically leavened types ranging from hard tack to baby biscuits and in some cases to sugar-filled wafer types.

In this industry, the degree of mechanization, plant lay-out, and cleanliness was above average. Since biscuits have a reasonable shelf life and can be shipped into interior areas, it is not surprising that the industry as a whole is growing. It was interesting to learn that manufacturers plan to use the most modern equipment available in the expansion.

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GRIST FOR GRINS

The crystal gazer was addressing one of his clients. "You will be poor and unhappy until you are forty."

"And after that?"

"You'll get used to it."

◆ ◆ ◆

The doctor was questioning the hospital nurse about one of the patients.

"Have you kept a chart of the patient's progress?" he asked.

"No," she blushingly replied, "but I can show you my diary."

◆ ◆ ◆

"I understand she married a struggling young man."

"Yes, he struggled, but could not get away."

◆ ◆ ◆

Elmer had a letter from his sister in which she said, "I was awakened early by the clanking of garbage cans and suddenly realized that I hadn't put the garbage out for collection. I raced to the door, struggling with my bathrobe and trying to get my eyes opened so I could see through my mass of uncombed hair. I shouted at the garbage man, 'Am I too late for the garbage?' 'No,' the collector shouted, 'jump right in'."

◆ ◆ ◆

A new product (yet to hit the market) is dehydrated water. Inventor is momentarily stumped as to what to dissolve the pills in.

◆ ◆ ◆

Clerk: "My wife says I should ask you for a raise in salary."

Boss: "All right, I'll ask my wife if I can give it to you."

◆ ◆ ◆

The young bride is looking into the window of a jewelry store.

"George," she says, "I'd love to have that bracelet."

"I can't afford it for you, my dear," says George.

"But if you could you would, wouldn't you?"

"No," says diplomatic George.

"Why?" says she, surprised and angry.

"It isn't good enough, dear."

"Oh, you darling darling."

◆ ◆ ◆

The restaurant patron had been waiting for service at his table for 15 minutes. Noticing a waiter standing nearby with folded arms, he thought he'd pass some time away with conversation. "Say," he inquired, "how'd the Yankees make out in the double-header today?"

"Sorry," replied the waiter haughtily, "this isn't my table."

◆ ◆ ◆

Two druggists were talking about one of their associates who had just died.

"He was a great druggist," said one.

"He was" admitted the other, "but don't you think he made his chicken salad a little too salty?"

◆ ◆ ◆

Out-of-town young man (to New York City minister): "Do you think I could lead a good Christian life here in the city on $20 a week?"

Minister (smiling): "My boy, that's all you could do."

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CONVENTION CALENDAR

Dec. 4-7—Super Market Institute; Shamrock Hotel, Houston, Texas.

1951

Jan. 8-9—Ohio Grain, Mill & Feed Dealers Assn.; Netherland Plaza Hotel, Cincinnati; acting sec., H. E. Frederick, P.O. Box 267, Marysville.

Jan. 12—National Soft Wheat Millers Assn.; Brown Hotel, Louisville, Ky.; sec., Paul M. Marshall, 300 West Jackson Blvd., Chicago 6.

Jan. 21-23 — Pennsylvania Bakers Assn., William Penn Hotel, Pittsburgh; sec., Theodore Stash, 5700 N. Broad St., Philadelphia.

Jan. 21-23—Indiana Grain & Feed Dealers Assn.; Hotel Claypool, Indianapolis; sec., Fred R. Sale, 600 Board of Trade Bldg., Indianapolis.

Jan. 23-25 — National Macaroni Manufacturers Assn.; Hotel Flamingo, Miami Beach, Fla.; sec., Robert M. Green, 139 N. Ashland Ave., Palatine, Ill.

Feb. 14—Mutual Millers & Feed Dealers Assn.; Hotel Statler, Buffalo, N.Y.; sec.-treas., Mrs. G. A. Bentley, 1005 Pendergast Ave., Jamestown, N.Y.

Feb. 15-17 — National-American Wholesale Grocers Assn.; Drake Hotel and Knickerbocker Hotel, Chicago.

Feb. 18-21 — National Retailer-Owned Grocers, Inc.; Sheraton Hotel, Chicago; gen. mgr., Peyer H. Prato, 309 W. Jackson Blvd., Chicago.

Feb. 18—National Food Brokers Assn.; National Canners Assn.; Canning Machinery & Supplies Assn.; Chicago, Ill.

March 5-8—American Society of Bakery Engineers; Edgewater Beach Hotel, Chicago; sec., Victor E. Marx, Room 1554, La Salle-Wacker Bldg., 121 W. Wacker Dr., Chicago 1.

April 8-10 — Southwest Bakers Assn.; El Paso, Texas; sec.-treas., J. E. L. Kilgore, 219 So. 1st St., P.O. Box 126, Albuquerque, N.M.

April 16-17 — Nebraska Grain & Feed Dealers Assn.; Hotel Paxton, Omaha; sec.-treas., Howard W. Elm, 917 Trust Bldg., Lincoln 8.

April 16-18 — Pacific Northwest Bakers Conference, Multnomah Hotel, Portland, Ore.

April 18-21—Society of Grain Elevator Superintendents national convention, Hotel Statler, Buffalo; sec., Dean M. Clark, 327 S. LaSalle St., Chicago.

April 24-25—Bakers' Forum, Allied Trades of the Baking Industry of Southern California; sec., Phil Seitz, Suite 101, 3757 Wilshire Blvd., Los Angeles.

April 27-28—Texas Grain & Feed Dealers Assn.; Plaza Hotel, San Antonio; sec.-treas., Ben M. Ferguson, Brackett Grain Co., Fort Worth.

April 29-May 1 — Texas Bakers Assn.; Baker Hotel, Dallas; sec., Mrs. Ed Goodman, 1134 National City Bldg., Dallas 1.

May 5-7—Rocky Mountain Bakers Assn.; Albany Hotel, Denver, Colo.; sec., Ted W. Kunde, 1727 Wazee, Denver 17.

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Four score and seven years ago this month . . .

. . . a weary and ailing president made the "few appropriate remarks" requested of him at Gettysburg. Most Americans since have learned them well—and forgotten them soon. Yet today, in a world where so many nations have lost their freedom, there is good reason to read again Lincoln's immortal Gettysburg Address . . .

☆ ☆ ☆ ☆

"Four score and seven years ago our fathers brought forth, upon this continent, a new nation, conceived in Liberty, and dedicated to the proposition that all men are created equal.

"Now we are engaged in a great civil war, testing whether that nation, or any nation, so conceived, and so dedicated, can long endure. We are met here on a great battle-field of that war. We have come to dedicate a portion of it as a final resting place for those who here gave their lives that that nation might live. It is altogether fitting and proper that we should do this.

"But in a larger sense we can not dedicate—we can not consecrate—we can not hallow this ground. The brave men, living and dead, who struggled here, have consecrated it far above our poor power to add or detract. The world will little note, nor long remember, what we say here, but can never forget what they did here. It is for us, the living, rather to be dedicated here to the unfinished work which they have, thus far, so nobly carried on. It is rather for us to be here dedicated to the great task remaining before us—that from these honored dead we take increased devotion to that cause for which they here gave the last full measure of devotion—that we here highly resolve that these dead shall not have died in vain; that this nation, under God, shall have a new birth of freedom; and that this government of the people, by the people, for the people, shall not perish from the earth."

COURTESY OF
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